

Presented by:

**DOWN  
TOWN  
ALLIANCE**

# DINE AROUND DOWNTOWN

COOKING  
AT HOME  
EDITION



A Cook-Along Series Hosted by **Rocco DiSpirito**

## MEZZE ON THE RIVER

Thursday, August 10, 4:00pm ET

We are excited for you to join Rocco DiSpirito as he chats with Executive Chef Antelmo Ambrosio of **Mezze on the River**. Chef Antelmo will show participants how to make their signature Grilled Octopus with Roasted, Moroccan-Spiced Fingerling Potatoes and Grilled Marinated Lamb Chops with Tzatziki.

### PLEASE DONATE

This event is **FREE** and we encourage you to support  
**World Central Kitchen**, a food-security charity chosen by Mezze on the River.



### ABOUT MEZZE ON THE RIVER

**Mezze on the River** (375 South End Ave.) – a Mediterranean-inspired waterfront dining concept from Merchants Hospitality. Situated directly on the water overlooking the Hudson River, diners will experience a fresh take on Mediterranean, Greek and seafood dishes created by executive chef Antelmo Ambrosio. The unique and exciting addition to the downtown Manhattan restaurant scene serves shareable mezze plates as well as fresh seafood and picturesque seasonal cocktails curated by a dedicated mixology team.

### ABOUT CHEF ANTELMO

**Executive Chef Antelmo Ambrosio** is one of Merchants Hospitality's award-winning culinary experts who oversees the menus for several of the company's restaurants. Antelmo joined Merchants Hospitality years ago. He started out at the critically acclaimed SouthWestNY after its reopening from the 9/11 attack. Credited with raising the quality of the menus and through his years of experience, Antelmo takes great pride in his unique recipes and the opportunity arose for him to become executive chef. Born in Mexico's culinary capital Oaxaca, Antelmo grew up surrounded by world-famous chefs and unique natural ingredients. Now Antelmo uses those very influences to create incredible flavors and menu experiences for Merchants Hospitality.

### ENTER TO WIN

**POST YOUR PLATE!** Participants are encouraged to make the dishes themselves and post a picture of their plates via **Instagram** with **#DineAroundAtHome** and tag **@DowntownNYC** to enter to win a personal 30-minute private virtual cooking class with Executive Chef Antelmo Ambrosio. Be sure to tag **@MezzeOnTheRiver** too! The entry window for posting begins at the end of each Cooking at Home demonstration and is open until the following Monday at 11:59pm ET.

For more details, visit **DowntownNY.com/DineAround**

[Terms & Conditions may apply.]

#### About the Alliance for Downtown New York

The mission of the Alliance for Downtown New York is to provide service, advocacy, research and information to advance Lower Manhattan as a global model of a 21st century Central Business District for businesses, residents and visitors. The Downtown Alliance manages the Downtown-Lower Manhattan Business Improvement District (BID), serving an area roughly from City Hall to the Battery, from the East River to West Street. For more information, visit [DowntownNY.com](http://DowntownNY.com) or follow us on Facebook, Instagram and Twitter @DowntownNYC.



## Mezze on the River's Signature Grilled Octopus with Roasted Moroccan-Spiced Fingerling Potatoes

### Grilled Flying Octopus

#### INGREDIENTS:

- 4 to 6 lbs octopus without the head and beak (or 6 pieces of 5 to 6 oz tentacles)
- 1/2 red onion, quartered
- 2 oz red wine vinegar
- extra virgin olive oil
- 12 peppercorns
- salt and pepper

SERVES: 6



#### METHOD:

Preheat oven to 500°F. Place all ingredients in a roasting pan, cover with parchment then aluminum foil. Bake for about 1 hour, checking for tenderness after 50 minutes by placing a metal skewer in the thicker part of the tentacle – cook a little longer if the skewer does not go in easily. If the skewer pierces the flesh without resistance, then the octopus is ready to be grilled and should be removed from the oven. Using sturdy kitchen shears, carefully cut to separate each tentacle. Oil your grill grates just prior to grilling. Over high heat, char the tentacles for about 2 minutes a side. Season with extra virgin olive oil, salt and pepper before serving. Serve with a dollop of the Spicy Feta Dip.

### Spicy Feta Dip

YIELDS: 4 cups

#### INGREDIENTS:

- 1 lb feta, crumbled
- 1 cup extra virgin olive oil
- 1 large lemon zested and juiced (2 oz)
- 1 cup ricotta cheese
- 2 Tbsps good quality crushed red pepper
- sea salt (optional)

#### METHOD:

Combine all ingredients in a food processor and mix until you get a smooth creamy sauce. Adjust to taste with sea salt if needed.

### Roasted Moroccan-Spiced Fingerling Potatoes

SERVES: 6

#### INGREDIENTS:

- 3 lbs fingerling potatoes
- 1/4 cup olive oil
- 2 Tbsps Moroccan spice mix (or more to taste)

#### METHOD:

Preheat oven to 375°F. Place the whole potatoes in a large pot of salted cold water to cover. Bring to a boil over high heat and cook for 8 to 10 minutes until the potatoes start to soften. Drain and cool in a large colander, shaking the potatoes around to roughen up the sides and to help them dry out. Cut fingerling potatoes in half lengthwise and toss with olive oil, then season with spice mix. Bake cut-side down on a sheet pan for about 35- 45 minutes - shaking occasionally to ensure crispness.

### Moroccan Spice Mix

#### INGREDIENTS:

- 2 tsps ground cumin
- 1 tsp ground allspice
- 1 tsp cinnamon
- 2 tsps paprika
- 1 tsp ground cloves
- 2 tsps salt
- 2 tsps ground coriander
- 1 tsp ground ginger
- 1 tsp ground black pepper
- 1 tsp ground turmeric

#### METHOD:

Combine all spices and store in an airtight container.



## Grilled Marinated Lamb Chops with Tzatziki

### Lamb Chops

**SERVES:** 3

**INGREDIENTS:**

- 2 lbs lamb chops (6 chops)
- 2 cups (500 ml) orange juice
- 2 lemons, zested and juiced
- 2 oranges, zested
- 4 tablespoons chopped mint
- 2 Tbsps brown sugar
- 2" piece fresh ginger, minced
- 2 tsps ground cinnamon
- 2 tsps ground cloves
- 2 pinches salt and pepper
- 2 pinches dried oregano
- 4 Tbsps honey
- 2 Tbsps whole coriander seeds, roasted and crushed


**METHOD:**

In a large glass or stainless steel bowl, combine all ingredients well. Add the lamb to the bowl and toss, being sure to coat both sides. Cover and marinate in the refrigerator for a minimum of 4 hours or overnight for up to 12 hours. Remove the lamb from the refrigerator at least 20 minutes before grilling. When ready to serve, place over medium heat grill and cook for 4 minutes per side for medium rare (130°F). Add one more minute on the second side for medium (135°F). Serve with Tzatziki on the side.

**Tzatziki:**
**YIELDS:** 4 cups

**INGREDIENTS:**

- |                               |                                     |   |
|-------------------------------|-------------------------------------|---|
| • 2 English cucumbers         | • 1 cup chopped fresh mint          | • 2 garlic cloves, finely minced              |
| • 2 1/2 cups Greek yogurt     | • 1 cup chopped fresh dill          | • Sea Salt and freshly ground pepper to taste |
| • 2 oz extra virgin olive oil | • 1 oz lemon juice (1 medium lemon) |   |

**METHOD:**

Use the large-holed side of a box grater (or a food processor disc) to coarsely grate the cucumber. Then drain by placing cucumber in a clean tea towel (or several layers of paper towels) and squeeze to remove most of the moisture. In a 2 quart bowl, combine grated cucumber with all other ingredients and adjust seasoning to taste. Chill the mixture for a few hours to let the flavors combine before serving.