Moroccan Ginger–Lemon Chicken Skewers

3 lemons
¼ cup extra-virgin olive oil, plus more to serve
1 tablespoon finely grated fresh ginger
1 tablespoon ground cumin
1 tablespoon ground coriander
Kosher salt and ground black pepper
3 tablespoons honey, divided
1½ pounds boneless, skinless chicken thighs, trimmed and cut crosswise into thirds
¼ cup finely chopped fresh cilantro, flat-leaf parsley or mint

Into a large bowl, grate the zest from 1 lemon, then halve the lemon and squeeze in 2 tablespoons juice. Stir in the oil, garlic, ginger, cumin, coriander, 2 teaspoons salt, 1 teaspoon pepper and 2 tablespoons of the honey. Add the chicken, toss to coat and set aside for 15 to 30 minutes. Set a wire rack in a rimmed baking sheet. Heat the broiler with a rack about 4 inches from the element.

Transfer the marinated chicken to the prepared rack. Cut the remaining 2 lemons in half and arrange cut sides up next to the chicken.

Broil until the chicken is well charred all over, 10 to 15 minutes, turning halfway through; the lemon halves should be charred on the cut sides.

Transfer the skewers and lemon halves to a serving platter. Drizzle the remaining 1 tablespoon honey over the cut sides of the lemons. Squeeze the juice from 1 lemon half over the chicken, drizzle with oil and sprinkle with the herbs. Serve with the remaining lemon halves on the side.
Here's what you'll need to get for class:
3 lemons
¼ cup extra-virgin olive oil, plus more to serve
1-inch knob fresh ginger
1 tablespoon ground cumin
1 tablespoon ground coriander
Kosher salt and ground black pepper
3 tablespoons honey
1½ pounds boneless, skinless chicken thighs
1 small bunch cilantro, parsley or mint

Equipment: large bowl, microplane, chef’s knife and cutting board, whisk, wire rack set into a rimmed baking sheet, tongs, serving platter

You should do the following steps before class starts:
Clean and thoroughly dry your herbs. Measure your ingredients & set out the equipment you’ll need.

If you have any questions about how to prepare for class, write to us at cookingschool@177milkstreet.com.
...and if you want to treat yourself to a dessert:
(we won't make this together in class, but encourage you to give it a try if you'd like a sweet treat!)

Sour Cherry–Chocolate Chunk Cookies

130 grams (1 cup) all-purpose flour
½ teaspoon baking soda
½ teaspoon kosher salt
6 ounces (1 cup) dried cherries, roughly chopped
2 tablespoons balsamic vinegar
8 tablespoons (1 stick) salted butter, cut into 8 pieces
4 ounces bittersweet chocolate, chopped
25 grams (¼ cup) cocoa powder
1 large egg
100 grams (½ cup) packed dark brown sugar
54 grams (¼ cup) white sugar
1 teaspoon vanilla extract
56 grams (½ cup) pecans, chopped

Heat the oven to 325°F with the racks in the upper- and lower-middle positions. Line 2 baking sheets with kitchen parchment. In a medium bowl, whisk together the flour, baking soda and salt; set aside. In a small microwave-safe bowl, stir together the cherries and vinegar. Microwave uncovered on high until the cherries absorb the vinegar, about 1 minute; set aside.

In a medium saucepan over medium, melt the butter. Add 1 ounce (¼ cup) of the chopped chocolate and the cocoa, then remove the pan from the heat. Whisk until the chocolate is melted and the mixture is smooth. Let cool until barely warm to the touch.

In a stand mixer with the paddle attachment, beat the egg and both sugars on medium until light and fluffy, 2 to 3 minutes. With the mixer running on low, add the vanilla, then slowly pour in the chocolate-butter mixture. Beat on medium until homogeneous, 3 to 5 minutes, scraping down the bowl once or twice. With the mixer running on low, add the dry ingredients, then mix just until combined, about 30 seconds. Using a silicone spatula, stir in the remaining chopped chocolate, the pecans and the cherries along with any remaining liquid until the ingredients are evenly distributed.

Divide the dough into 24 portions of 2 tablespoons each. Form each into a ball with your hands. Place the balls on the prepared baking sheets, spacing them evenly. Bake until slightly cracked on top and the edges feel firm, 14 to 16 minutes, switching and rotating the baking sheets about halfway through. Cool on the baking sheets for 10 minutes, then use a wide metal spatula to transfer the cookies directly to a wire rack. Cool to room temperature.