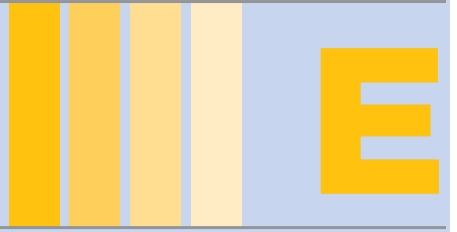


TROPICAL LIFE

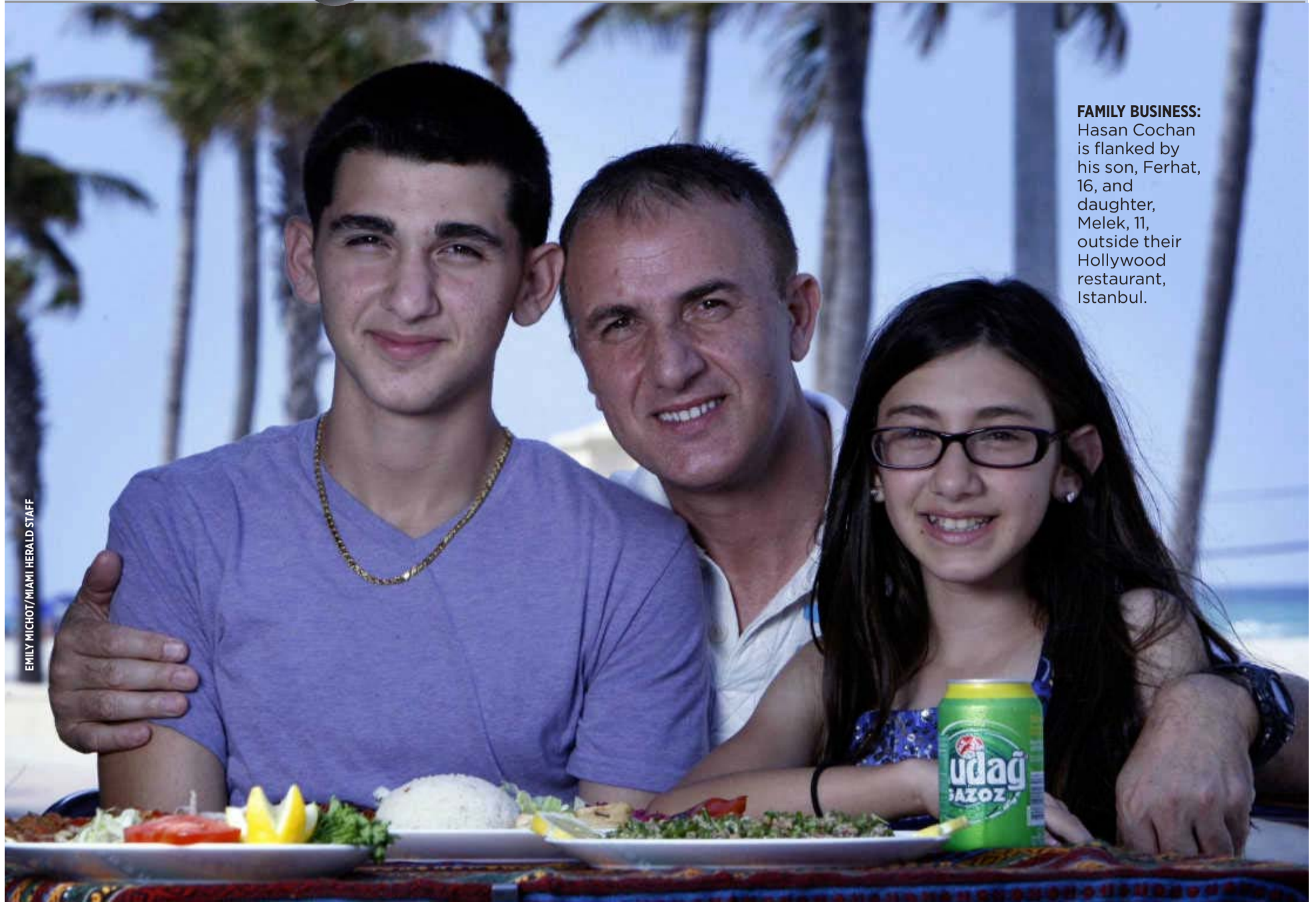


The Miami Herald



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FAMILY BUSINESS: Hasan Cochan is flanked by his son, Ferhat, 16, and daughter, Melek, 11, outside their Hollywood restaurant, Istanbul.

EMILY MICHOT/MIAMI HERALD STAFF

A HANDS-ON DAD

BY DEBORAH S. HARTZ-SEELEY
Special to The Miami Herald

It doesn't have to be Father's Day — or Baba Lar Ganu, as its called in Turkey — for Hasan Cochan to honor his dad. He uses the lessons his father taught him every day at Istanbul Restaurant, the eatery Cochan opened in 1992 on the Hollywood broadwalk.

His father died 10 years later, at age 80, and Cochan misses him. He wasn't an affectionate man, he says, but "he loved me inside his heart."

It was a love expressed as father and son worked side by side.

"I learned the business from my father just as now I am passing that knowledge along to my son," says Cochan, a divorced dad who is the caregiver for his 16-year-old son, Ferhat, and 11-year-old daughter, Melek.

Cochan spent his childhood in Macka, a village in the Trabzon District of northeastern Turkey, where his family owned a small eatery.

"The area is known for its brave and honest people," Cochan he says. "Where I grew up, a man's handshake is as good as any written contract."

This is where Cochan began learning the restaurant trade at age 12. The youngest of seven children, he worked at the family business after school, peeling and chopping cucumbers to mix with mint, dill and homemade yogurt for cacik, dishing up food for the waiters to deliver to the tables and placing orders with purveyors.

Cochan's father not only taught him about food, but also Turkish hospitality and values. "He told me to always be honest, never serve anything I wasn't

• TURN TO DAD, 4E

Raised in his father's restaurant in Turkey, Hasan Cochan is bringing up his children the same way in Hollywood

HASAN COCHAN'S RECIPES FOR TURKISH PIZZA, TABBOULEH AND SHISH KEBAB, 4E

WINE

Light, crisp, whites for summer

When summer comes, the world's wine writers crank out their yearly "light, white wines for summer drinking" columns. Nothing wrong with this, although I do sometimes point out that most of us have air-conditioning and could drink heavy red ports if we wanted.

Still, for backyard, deck and balcony, for picnics, boating and concerts in the park, the "light and livelies" are the perfect wines.

The good news is the growing trend among California winemakers to give their white wines less oak aging, making them lighter for summer drinking. Ten years ago, the average California chardonnay was packed with flavor, but also tasted like it had been made in a lumberyard.

In California's Monterey region, Morgan is making a chardonnay aimed at this



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new, lighter trend. It's "unoaked," meaning it spends not a single hour in the barrel. It's a refreshing change that makes the wine fruitier, lighter, crisper and more refreshing.

Morgan also is making a pinot gris (the French name for Italy's pinot grigio) that's a nice, light summer wine. At a time when many winemakers are overplanting and turning the grapes into flavorless, mass-produced pinot grigios, this one is com-

• TURN TO WINE, 2E

DINING

It's a new day for Dogma Grill

BY SERENA DAI
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Dogma Grill's bright, retro-looking sign fits neatly with the red chairs, brown umbrellas and long picnic tables below it. The small restaurant at Biscayne Boulevard and 71st Street holds little more than a grill, a beer-filled fridge and boxes of Cracker Jack. Customers order at the window and sit outside.

The size of the place is part of its charm, say the new owners of what was once the flagship restaurant of an ambitious chain. The ebullient Frankie Crupi and his equally cheerful wife, Priscilla, took over Dogma in March, and they burst with energy that far outsizes the joint.

The Crupis, who live nearby, pride themselves on running a neighborhood

• TURN TO DOGMA, 4E



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CHICAGO DOG: Mustard, neon relish, chopped onions, diced tomatoes, sport peppers, pickle and celery salt dress Dogma's all-beef frank.



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FATHER'S DAY

Their legacy: Good food and a father's love

• DAD, FROM 1E

ready to eat myself and to thank God," he says.

Today Cochan is instilling the same values in his children in much the same way.

During the school year, he picks them up when classes end and brings them to the restaurant. While Melek does her homework, Ferhat runs the credit cards, rolls "sets" (wrapping a napkin around silverware) and pours beverages, keeping one eye on the television set when his favorite Turkish team, Trabzonspor, is playing.

The children also get to enjoy their father's good cooking. Ferhat favors his shish kebab, a Turkish child's Chicken McNuggets. Cubes of white meat are marinated overnight in lots of garlic, paprika, lemon juice and olive oil. Ferhat likes to weave the chunks onto a skewer and grill them himself. Then he tucks them into a pita bread.

"I eat it every day," he says. His father confirms it with a discouraged shrug. He'd like him to eat some of the other dishes he makes.

Once in a while Ferhat does enjoy lahmacun, a Turkish pizza made from very thin rounds of yeast dough topped with ground lamb and four types of ground peppers.

He also has been known to eat tabbouleh, a cracked wheat salad that's heavy on chopped fresh parsley flavored with dried mint and dill as well as fresh lemon juice.

His sister, Melek, is partial to her father's gyros. It's a recipe he learned as a child.

"You could have it in any restaurant in Turkey, but we made it special," he says. The secret, he says, is to use only ground lamb, no beef. He mixes the meat with ground tomatoes, hand-chopped onions, Turkish red pepper and a little plain yogurt. Then he layers the ground meat mixture with sliced lamb on a metal skewer. After being refrigerated overnight, it's cooked on a vertical grill in front of a tier of charcoal.



PHOTOS BY EMILY MICHOT/MIAMI HERALD STAFF

TOGETHER: Hasan Cochan with Melek and Ferhat, who spend their after-school hours at Istanbul.

"This is the recipe I still use today," Cochan says, boasting that few other places make gyros from scratch. In fact, he claims the grill he cooks it on at his restaurant is one of a kind in South Florida. It was made in England by Turks so "it's ingenious and very authentic," he says.

Looking ahead to Father's Day on Sunday, Cochan is grateful for the memories of his father and for having his children to nourish with food and love.

"Business is business and that's one thing," he says, "but my kids are my number one priority."

Deborah S. Hartz-Seeley can be reached at debhartz@att.net

MAIN DISH

LAHMACUN (TURKISH PIZZA)

Hasan Cochan grinds lamb shoulder for this recipe. We used ground lamb purchased in the supermarket, and it worked just fine. To get the proper texture for the vegetables, be sure to use a meat grinder, not a food processor. Many electric mixers come with grinder attachments.

CRUST:

- 1 (1/4-ounce) envelope active dry yeast (2 1/4 teaspoons)
- 1/2 cup olive oil
- 4 1/4 cups flour plus 3 tablespoons for dusting
- 1 1/2 teaspoons salt

TOPPING:

- 1 long hot pepper (we used a Hungarian wax pepper), cored, seeded and cut into strips
- 1/2 red bell pepper, cored, seeded and cut into strips
- 1/2 green bell pepper, cored, seeded and cut into strips
- 3/4 pound ground lamb
- Salt, to taste
- 2 teaspoons dry leaf oregano
- 1 tablespoon crushed Turkish (Aleppo) red pepper
- 1/4 cup chopped Italian parsley

ASSEMBLING AND SERVING:

- Flour and cornmeal, for dusting
- Shredded iceberg lettuce, for garnish
- Sliced tomatoes, for garnish
- Lemon wedges, for garnish

To make crust: Combine yeast with 1 1/2 cups water in the bowl of a mixer fitted with the dough hook. Turn the mixer on low. Add the oil and, while mixing, slowly sprinkle in the 4 1/4 cups flour and salt. Continue beating with dough hook about 5 minutes, until dough is smooth and a bit sticky and forms a ball on the dough hook.

Place about 3 tablespoons flour in a bowl. Remove dough from the mixer bowl and place in the bowl with flour; turn to coat. Cover with plastic wrap and place in a warm place to rise about 1 hour.

To make topping: Meanwhile, use a meat grinder fitted with the fine blade to grind the peppers into a bowl. Add the ground lamb, salt, oregano, Turkish pepper and parsley; mix well. Refrigerate about 30 minutes.

To assemble and serve: Place a baking stone in the middle of the oven and heat oven to 550 degrees.

Shape a golf ball-size piece of

dough into a ball. Holding it with your thumbs on top and fingers underneath, work the ball into a round disk that is about 3 inches in diameter. Place on a heavily floured surface and dust generously with flour.

Use a rolling pin to roll the dough into a 7- to 8-inch round. If the dough is sticky, use flour from your work surface to coat it as you roll it.

With moistened fingers, spread and pat about 3 tablespoons of the topping onto the dough round. It should cover the entire surface in a thin layer so the meat can cook quickly.

Place on a wooden peel dusted with cornmeal or a long, wide spatula and transfer to the baking stone in the hot oven. Bake about 7 minutes, until the crust is browned around the edge, the meat is cooked and the under side of the crust looks well set.

Remove from oven and cut into 4 wedges. Repeat until all dough and topping is used. Serve with lettuce and tomato to put on top and lemon wedges to squeeze over the pieces. Makes about 10 pizzas.

Per pizza: 345 calories (37 percent calories from fat), 14 g fat (4.3 g saturated fat), 7.3 g monounsaturated fat, 24.8 mg cholesterol, 11.6 g protein, 42.1 g carbohydrates, 2 g fiber, 373 mg sodium.



MAIN DISH

TAVUK SIS KEBAB (CHICKEN SHISH KEBAB)

Ferhat Cochan likes these flavorful cubes of grilled chicken tucked into pita bread.

- 4 garlic cloves, sliced crosswise
- Salt, to taste
- Juice of 2 lemons
- 1 teaspoon paprika
- 1/2 cup olive oil
- 2 large boneless, skinless chicken breasts, trimmed and cut into 1-by-2-inch cubes

In a nonreactive bowl combine garlic, salt, lemon juice, paprika and oil. Add the chicken cubes and toss about 3 minutes to completely coat the chicken. This is best if covered and refrigerated overnight before cooking.

When ready to cook, weave the cubes onto skewers. Heat a gas or charcoal grill. Grill the kebabs about 10 minutes, until cooked through. Makes 3 to 4 servings.

Per serving (based on 4): 103 calories (44 percent calories from fat), 4.9 g fat (0.8 g saturated fat), 2.9 g monounsaturated fat, 38 mg cholesterol, 12.7 g protein, 1.6 g carbohydrates, 0 g fiber, 69 mg sodium.



SALAD

TABBOULEH

To chop the parsley, place the whole bunch on a work surface. Holding by the stems, cut the leafy ends crosswise into thin shreds. Discard the stems.

- 1/2 cup dry fine (No. 1) bulgur wheat (cracked wheat)
- 1/2 cup warm water
- 16 scallions, including green tops, cut crosswise into thin slices
- 1 bunch Italian parsley, chopped
- Juice of 2 lemons
- Salt, to taste
- 1 tablespoon dried mint
- 1 1/2 teaspoons dried dill
- 1 tomato, cut into 1/2-inch cubes
- 1/4 cup olive oil

Combine bulgur and water in a small bowl and let sit about 5 minutes until softened.

Meanwhile, combine remaining ingredients in a nonreactive bowl. Add the softened bulgur and toss to mix well. Makes 8 to 10 servings.

Per serving (based 8): 121 calories (51 percent calories from fat), 7.2 g fat (0.9 g saturated fat), 4.9 g monounsaturated fat, 0 cholesterol, 2.8 g protein, 12.8 g carbohydrates, 2.6 g fiber, 12 mg sodium.



TURKISH PIZZA

DINING

Hot dog: Frankie's Big City veterans take over Dogma Grill

• DOGMA, FROM 1E

place, greeting customers like old friends.

Priscilla recommends the house-made potato chips they've added to the menu and brightly informs patrons that soda refills are free. Frankie's smile widens when he talks about his new project. Dogma is the kind of place he grew up with in Philadelphia, he says.

"It's clichéd, but some people drive by a house their whole life and say they always want to buy that house, and some day they do," Frankie says. "That's how I felt about Dogma."

The couple ran the popular Frankie's Big City Grill 15 blocks north, but road construction killed the business in 2007. They began running Mark Soyka's Andiamo Pizza at Biscayne and 56th Street, and things were going well there, they say.

Then Jeffrey Akin, Dogma's previous owner, began calling Frankie about buying the original — and last — location. Dogma Grills in Miami Beach, North Miami and Fort Lauderdale had all closed.

The Crupis weren't looking for a new venture, but they thought Dogma was the perfect place to revive items

from the Big City Grill menu like oyster po' boys and those handmade potato chips.

When Dogma opened in 2002, its all-beef franks and unconventional toppings like pineapple and avocado were an immediate hit. National magazines like Food & Wine and Bon Appétit lauded it as a great cheap eat in Miami. NBC's Today show called it "as hot as SoBe."

Its success was unexpected for founder David Tunnell. He had dreamed of going on a cross-country motorcycle trip, and had quit his job as an ad sales exec for MTV Latin America. He looked at his savings, figured he could follow the road for a year or two, and decided to open a small business and hire a good manager to have a steady income.

Starting Dogma was "nothing but a way to fund a life of adventure," he says.

Tunnell was dating a woman who lived near 71st and Biscayne, a sketchy location with a little white building that looked like a blank canvas for his entrepreneurial vision. A buddy said it looked like a perfect location for a hot dog joint, so Tunnell did his research.

Before long, Boulevard prostitutes and drug dealers were buying his gourmet hot dogs, and so were cops and attorneys.

"This was funky to people," Tunnell said. "This turned out to be a kind of a



AL DIAZ/MIAMI HERALD STAFF

MIAMI: Frankie Crupi shares a laugh with his brother, Tony, left, and wife, Priscilla, as he serves up a chili dog.

common-denominator food for people."

He never took that motorcycle trip. Instead, he looked to expand Dogma to Miami Beach. In 2004 he recruited Akin, his best friend from Thunderbird School of Global Management in Glendale, Ariz., to join the business.

Then Tunnell's path took another turn. He and a new girlfriend embarked on a 10-day juice cleanse, and embraced raw-food veganism.

"A light switch went off," he said. "I really wanted to explore nutrition on a much

deeper level and how it relates to your own consciousness and your own choices. Staying involved in a quick service hot dog [restaurant] was challenging."

In 2005, Tunnell sold the business to Akin, who had come to Dogma from an ad-sales job at ESPN in New York. He grew the chain locally and talked of national expansion. Instead, the economy tanked and Dogma shrank.

"My goals for Dogma were always that it would continue to uphold its legacy and to

expand and to grow in whatever capacity was most appropriate for the concept," Akin said. "That's all kind of in the rearview mirror right now."

Tunnell, who owns the Metro Organic Bistro and Karma Car Wash next door, is happy to see the Crupis reviving the Dogma brand.

And Frankie and Priscilla Crupi seem more than happy to take on the challenge.

"It's something so natural to me," Frankie said. "It's what I do best, and it's what I know."

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