

# PARASHA RECIPES

## PARASHAT SHEMINI

פרשת שמני

THIS PARSHA TELLS US WHAT BIRDS WE ARE ALLOWED TO EAT, ACCORDING TO KOSHER LAWS. SO OF COURSE, FOR THIS WEEK, WE WILL MAKE THE MOST POPULAR KOSHER BIRD- CHICKEN! YOUAV'S CHICKEN IS NAMED AFTER THE PERSON WHO LOVES TO EAT IT THE MOST.

### YOUAV'S CHICKEN

A MARINADE FOR THE CHICKEN:

- 1/2 CUP OF APRICOT JAM
- 1/4 CUP OF SOY SAUCE
- 3 CRUSHED GARLIC CLOVES
- 1 TABLESPOON OF FRESH GRATED GINGER

THE REST:

- 6 CHICKEN LEGS
- 2 WHITE ONIONS PEELED AND CUT TO RINGS
- CANOLA OIL FOR FRYING
- 300 GR OF DRIED APRICOTS

MIX THE MARINADE, AND MARINATE THE CHICKEN, COVERED AND REFRIGERATED, FOR TWO HOUR. PRE-HEAT THE OVEN TO 390°F (200°C). FRY THE ONIONS TILL THEY ARE BROWN. MOVE THE CHICKEN TO A PYREX DISH AND ADD THE ONIONS AND APRICOTS. THEN COVER EVERYTHING WITH THE MARINADE. COVER IN ALUMINUM FOIL AND COOK FOR AN HOUR. THEN, REMOVE THE ALUMINUM FOIL AND ROAST FOR ANOTHER 10 MINUTES.

BON APPETIT- בנאבון!