



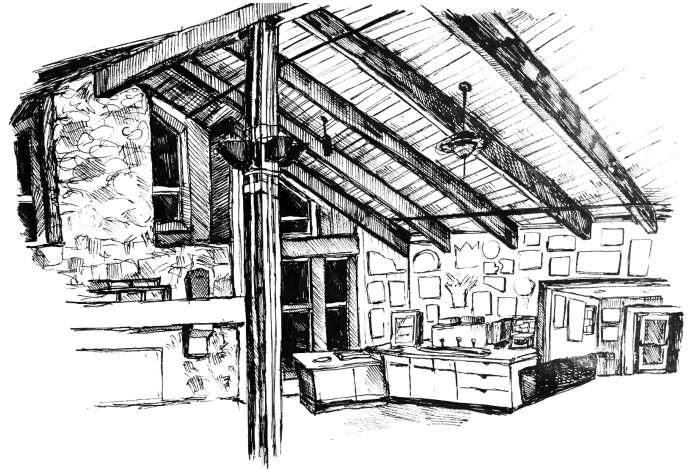
# Camp Tawonga Shabbat Chicken Recipes

*Three variations of Shabbat chicken, brought to you by Tawonga's Kitchen Manager Josh "Frisco" Goldstein & former Tawonga Lead Cook Tessa Snyder*

## LEMON GARLIC HERB CHICKEN

### Ingredients

⅓ cup	Extra virgin olive oil
4 cloves	Garlic, minced
⅓ cup	Dry white wine (cooking wine or pinot grigio)
2 each	Lemons, juice & zest (min 1 tbsp zest & 5 tbsp juice)
2 tsp	Oregano, dried
2 tsp	Thyme, fresh
1 tsp	Salt, kosher
½ tsp	Black pepper, ground
1 package	8 piece cut-up, kosher chicken



*Yield: 4 servings*

### Directions

- ❑ 1. In a small saucepan, warm the olive oil over medium heat, add the garlic and cook for 2-3 minutes. Remove the pan from heat before the garlic browns and let cool for 1 minute.
- ❑ 2. Add white wine, lemon zest and juice, oregano, thyme, salt and black pepper; whisk until fully combined.
- ❑ 3. Once combined, cover raw chicken in the marinade and refrigerate for at least 1 hour, or up to 1 day. (If planning to marinate over 3-4 hours, allow the liquid to cool completely before combining with the chicken.)
- ❑ 4. Preheat oven to 400 degrees.
- ❑ 5. Remove chicken from marinade, place on a lined baking sheet & roast for 30-35 mins.
- ❑ 6. Remove from oven and spoon some of the juices off the pan (or leftover marinade) over the top of the chicken and roast for an additional 5-7 minutes. *Tip: for these final 5-7 minutes, turn oven to "broil" and set the temperature to 450 degrees to brown and crisp the skin.*
- ❑ 7. Once out of the oven, let chicken rest for 5-10 minutes before serving with pan juices!



## APRICOT GLAZED CHICKEN

### Ingredients

¾ cup	Apricot jam
2 each	Limes, juice & zest
5 cloves	Garlic, minced
2 tsp	Smoked paprika
1 tsp	Chili powder
2 tsp	Salt, kosher
1 tsp	Black pepper, ground
1 package	8 piece cut-up, kosher chicken



*Yield: 4 servings*

### Directions

- ❑ 1. In a medium sized mixing bowl combine apricot jam, lime juice and zest, minced garlic, smoked paprika, chili powder, salt, and black pepper; whisk until fully combined.
- ❑ 2. Once combined, cover raw chicken in the marinade and refrigerate for at least 1 hour, or up to 1 day.
- ❑ 3. Preheat oven to 425 degrees.
- ❑ 4. Remove chicken from marinade, place on a lined baking sheet.
- ❑ 5. Roast chicken for 30-35 mins.
- ❑ 6. Remove from oven and spoon some of the juices off the pan (or leftover marinade) over the top of the chicken and roast for an additional 5-7 minutes. *Tip: for these final 5-7 minutes, turn oven to "broil" and set the temperature to 450 degrees to brown and crisp the skin.*
- ❑ 7. Once out of the oven, let chicken rest for 5-10 minutes before serving with pan juices!



## TARRAGON GREMOLATA CHICKEN

### Ingredients

½ cup	Extra virgin olive oil
⅓ cup	Garlic, roasted
2 tbsp	Tarragon, fresh
2 tbsp	Tarragon, dried
1 each	Lemons, juice and zest
1 tsp	Salt, kosher
½ tsp	Black pepper, ground
1 package	8 piece cut-up, kosher chicken



*Yield: 4 servings*

### Directions

- ❑ 1. Roast the garlic (to bring out sweet notes and reduce the kick):
- ❑ 2. Cover raw garlic cloves with olive oil in a small sauce pot.
- ❑ 3. Over medium heat, warm until oil begins to bubble. Reduce heat to low and simmer until the garlic starts to soften and get color, roughly 20-25 minutes.
- ❑ 4. In a food processor (or medium bowl if you're using an immersion blender), combine olive oil, roasted garlic, dried tarragon, lemon juice and zest, salt and black pepper. Blend until marinade is fully combined.
- ❑ 5. Once combined, add the fresh tarragon. Cover the raw chicken in the marinade and refrigerate for at least 1 hour, or up to 1 day.
- ❑ 6. Preheat oven to 400 degrees.
- ❑ 7. Remove chicken from marinade, place on a lined baking sheet & roast for 30-35 mins.
- ❑ 8. Remove from oven and spoon some of the juices off the pan (or leftover marinade) over the top of the chicken and roast for an additional 5-7 minutes. *Tip: for these final 5-7 minutes, turn oven to "broil" and set the temperature to 450 degrees to brown and crisp the skin.*
- ❑ 9. Once out of the oven, let chicken rest for 5-10 minutes before serving with pan juices!

Note: Roasted garlic cloves can be used for many different dishes as a substitute for raw garlic and the oil becomes infused with the garlic flavor and can also be used as an oil substitute with a nice garlic boost!