

Shabbat Baked Chicken

ingredients

- Two 2½ pound Kosher chickens, cut into eighths
- 1½ cups orange marmalade
- salt and freshly ground pepper
- 2 large cloves garlic, finely chopped
- ½ teaspoon dried thyme
- 1 teaspoon ground cumin
- 1 teaspoon ground ginger
- ½ cup orange juice
- ¼ cup red wine vinegar
- 1 cup black olives, pitted
- 1½ cups dried apricots
- 1 cup dried small figs
- ¼ cup packed brown sugar
- 1 cup large pecan pieces (optional)
- Grated zest of oranges (optional)

directions

1. Preheat oven to 375 degrees.
2. Rinse chicken and discard any excess fat. Pat dry with paper towels. Place skin side up, in a shallow roasting pan. Spread marmalade over the chicken and sprinkle with salt, pepper garlic, thyme, cumin and ginger. Pour the orange juice and vinegar into the pan. Bake 20 minutes uncovered.
3. Remove from the oven and add the olives, apricots and figs to the pan, mixing the fruit evenly. Sprinkle the fruit with the chicken frequently, until the chicken is golden brown and the juices run clear when the leg meat is pierced with a knife, about 35 to 40 minutes.