

Easy Yomtov Recipes

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Sometimes it makes a change for Yomtov to add some different flavours to the roasted chicken. I don't believe in long and complicated recipes and I try to avoid frying chicken and adding more fat to the recipes.

Chicken In Wine

- 1 chicken (approx 1½ to 2 kgs) cut into serving pieces
- Garlic Powder to taste
- Salt and pepper to taste
- 1 medium chopped onion
- 180 – 200 ml (about 6 – 8 fluid ounces) red wine
- 2 Tablespoons of clear honey



Heat oven to 180°C. Place chopped onion in roasting dish and arrange chicken pieces on top. Season and dribble honey over the chicken. Pour wine over the chicken. Add a little water if you want some more liquid around the chicken. Cover with foil and roast for 80 -90 minutes depending on how well done you like your chicken. Baste the chicken half way through cooking and if need be remove the foil towards the end of the cooking to brown it off.

Chicken In Apricot Sauce

- 1 chicken (approx 1½ to 2 kgs) cut into serving pieces
- 1 packet onion soup – mixed with water as per packet instructions – you need about 200 – 300 ml
- 1 tin of apricots, preferably in natural juice

Heat oven to 180C. Liquidise onion soup and apricots. Pour over chicken and cook for 80 – 90 minutes. Baste way through and if necessary remove the foil toward the end of cooking to brown off the chicken



The Best Ginger Biscuits

Get your children or grandchildren to help you with these. Over the years I have collected a wonderful collection of different shaped biscuit cutters, including of course a gingerbread man.

- 350g (12 oz) plain flour
- 100g (4 oz) margarine
- 175g (6 oz) soft brown sugar
- 4 level tablespoons golden syrup
- 1 level tablespoon ground ginger
- 1 level teaspoon bicarbonate soda
- 1 egg



Sieve the flour, ginger and soda. Rub in the margarine. Add sugar, stir in syrup and egg. Knead on a floured board. Roll out and cut into shapes. Prick with a fork. Bake on greased baking trays 190°C, Gas 5 for 10-15 minutes depending on your oven – a fan oven will be a bit faster.