

**Join Michael Solomonov, Einat Admony, and Adeena Sussman for the ultimate Shabbat dinner cook-along hosted by Gail Simmons at The Great Big Jewish Food Fest. We will be making Michael’s hummus with mushrooms, Einat’s Moroccan chicken with lemons and olives, and Adeena’s jeweled rice and tahini-glazed carrots. You can find all of the recipes below and they are yours to keep.**

**We recommend picking one or two recipes to make with us and saving the others for later. The recording will be available immediately after the cook-along on the festival’s Facebook page, if you want to go back and check out a technique.**

**See you in the kitchen!**

## **5-Minute Hummus with Quick Tehina Sauce**

*Makes about 4 cups*

- 1 garlic clove
  - 1 (16-ounce) jar tehina
  - Juice of 1 lemon
  - 1 teaspoon ground cumin
  - 1 tablespoon kosher salt
  - 1 to 1½ cups ice water
  - 2 (15.5-ounce) cans chickpeas, drained and rinsed
1. Nick off a piece of the garlic (about a quarter of the clove) and drop it into the bowl of a food processor. Squeeze the lemon juice into the bowl. Pour the tehina on top, making sure to scrape it all out of the container, and add the cumin and salt.
  2. Process until the mixture looks peanut buttery, about 1 minute, then stream in the ice water a little at a time with the motor running. Process until the mixture is smooth and creamy and lightens to the color of dry sand. Now you have Quick Tehina Sauce!
  3. Add the chickpeas to the sauce and process for about 3 minutes, scraping the sides of the bowl as you go, until the chickpeas are completely processed and the hummus is smooth and uniform in color.

NOTE: 5-Minute Hummus Recipe makes enough for 4 servings of toppings. All topping recipes make enough for 4 servings of hummus.



## Hummus Pitryot

1. Break up 1½ cups Hen-of-the-Woods mushrooms into 1-to 2-inch pieces. Film the bottom of a large skillet with canola oil and heat over medium-high heat.
2. Add the mushrooms along with 2 slivered garlic cloves. Cook, stirring, until the mushrooms are brown and crisp in places, about 8 minutes. Add 1 tablespoon chopped fresh dill and toss. Serve over Hummus-Tehina and top with chopped fresh parsley, paprika, and olive oil.

## Einat Admony's Braised Chicken with Olives and Citrus

In Israel, chicken with olives is a simple midweek dish, made with tomato paste and the most basic pitted olives, but this version, while still simple to make, is a delicious step up. In place of tomatoes, citrus provides the brightness—fresh and preserved lemons, dried limes, and orange juice. Just mix everything together and put it in the oven, and about an hour later, you have a fragrant, tangy chicken dish that is beautiful as part of the couscous table. If you don't have preserved lemons or dried Persian limes, skip either one or both. The fresh lemons and olives add plenty of flavor.

Serves 4 to 6

- 4 chicken legs or 8 thighs or 8 large drumsticks
  - ½ cup (75 g) pitted olives (cracked green, Moroccan oil-cured, Manzanilla, or Kalamata olives)
  - 1 medium yellow onion, halved and sliced
  - 4 wedges preserved lemon, store-bought or homemade, pulp and seeds scraped out
  - 2 dried Persian limes, cracked
  - 1 lemon, thinly sliced and seeded
  - 3 tablespoons extra-virgin olive oil
  - 1½ teaspoons honey
  - 1 tablespoon kosher salt
  - 1 cup (40 g) coarsely chopped fresh cilantro, plus a handful of whole leaves for serving (optional)
  - 2 large garlic cloves, smashed
  - ½ teaspoon ground turmeric
  - 1½ teaspoons ground cumin
  - 1 teaspoon sweet paprika
  - Pinch of chile flakes
  - 1 cup (240 ml) homemade or low-sodium store-bought chicken stock
  - 1 cup (240 ml) fresh orange juice
  - Cooked couscous, for serving
1. Preheat the oven to 400°F (205°C).
  2. Put the chicken, olives, onion, preserved lemon, dried limes, lemon slices, oil, honey, salt, cilantro, garlic, turmeric, cumin, paprika, and chile flakes in a large bowl. Using your hands, mix everything thoroughly, making sure the chicken pieces are well coated with the spices and herbs.
  3. Arrange the chicken pieces skin-side down in a deep baking dish in a single snug layer. Arrange the rest of the mixture over the chicken. Whisk the stock with the orange juice in a measuring cup and pour over the chicken.
  4. Cover with aluminum foil and bake for 40 minutes. Remove the foil and, using tongs or a couple of spoons, turn the chicken pieces skin-side up. Bake, uncovered, for another 20 to 25 minutes, until the chicken is cooked through and the skin is nicely browned and crackly. To check for doneness, make a small incision in the thickest part of a chicken thigh and make sure the juices run clear. If they are still pink, baste the skin with the pan juices to prevent the chicken from drying out and roast for another few minutes.
  5. Sprinkle with the cilantro leaves (if using) and serve over couscous.

## Adeena Sussman's Jeweled Rice

Because of its sweet, savory, and herby elements, this rice seems to go with everything. Basmati and jasmine rice both work well here, and though the barberries have a nice tartness, you can swap in whatever dried fruit you have around (same goes for the pistachios; use any nut you like).

Serves 4 to 6

Active Time: 30 minutes

Total Time: 1 hour 10 minutes

- 6 tablespoons extra-virgin olive oil
  - 1 jumbo onion, thinly sliced
  - 1 teaspoon kosher salt
  - 1½ cups basmati or jasmine rice
  - ½ cup finely chopped dill, plus more for garnish
  - ⅓ cup barberries or chopped dried cranberries
  - ⅓ cup toasted pistachios, coarsely chopped
  - ¼ cup toasted sliced almonds
  - Zest of 1 lemon
  - ¼ teaspoon freshly ground black pepper
1. In a large skillet, heat 3 tablespoons of the olive oil over medium-high heat. Add the onions and cook, stirring frequently at first to prevent the onions from burning, until the onions begin to soften, 5 minutes. Reduce the heat to medium and cook, stirring often, until the onions begin to turn light golden, another 20 minutes. Reduce the heat to medium-low, add ¼ teaspoon of the salt to the onions and cook, stirring, until the onions are caramelized and deep golden, another 15 to 20 minutes.
  2. In a colander, rinse the rice until the water runs clear. In a large saucepan, bring the rice and 2¼ cups water to a boil, reduce the heat to low, cover, and simmer until the rice has absorbed all the water and is fluffy, 16 to 17 minutes. Uncover the rice and stir in the caramelized onions, dill, barberries, pistachios, almonds, and lemon zest with the remaining 3 tablespoons olive oil, ¾ teaspoon salt, and the pepper.



## Adeena Sussman's Tahini-Glazed Carrots

More than any other veggie dish in my repertoire, this is the one people request again and again. This recipe originally appeared in my mini-but-mighty Tahini cookbook in 2016, but once I moved to Israel, I made a few changes, like eliminating butter and swapping in olive oil, that reflect the way I cook here. If you can find multicolored carrots, great, and if you can find thinner farmers' market-style ones, even better. If your carrots are on the larger side, cut them lengthwise so no piece is more than half an inch thick; this softens them up in preparation for their deliciously sweet, lemony tahini glaze. The recipe purposely makes a generous amount of dressing, because you'll want to put it on everything, from cold noodles to fish and any roasted veggie under the sun. I recommend doubling or even tripling this recipe; the carrots shrink, but people's appetite for them never does. If you do multiply, make sure to use more baking sheets so the carrots roast, not steam. The carrots are just as good, if not better, at room temperature, making them perfect sit-around buffet food.

*Serves 4*

Active Time: 10 minutes

Total Time: 35 minutes

### Carrots

- 14 to 16 (1½ pounds total) thin carrots, peeled and trimmed
- 2 tablespoons extra-virgin olive oil
- ½ teaspoon kosher salt, plus more to taste
- ½ teaspoon ground cumin

### Tahini Glaze

- (Makes 1 cup)
- ⅓ cup extra-virgin olive oil
- ¼ cup pure tahini paste
- ¼ cup freshly squeezed lemon juice
- 3 tablespoons silan
- 2 tablespoons water, or more as needed
- ½ teaspoon fine sea salt
- ¼ teaspoon cayenne pepper

1. Roast the carrots: Preheat the oven to 425°F. Arrange the carrots on a large rimmed baking sheet and drizzle with the olive oil. Sprinkle with the salt and cumin, shake the pan to coat the carrots, and roast them, turning once midway through, until they have softened and their edges are golden, 25 to 27 minutes.
2. Make the tahini glaze: While the carrots are roasting, whisk the olive oil, tahini, lemon juice, silan, water, salt, and cayenne in a medium bowl until smooth and pourable, adding an additional tablespoon of water if necessary.
3. Remove the carrots from the oven, transfer them to a serving platter, and drizzle them with the tahini glaze. Using tongs, gently toss to coat.