



בשול עם שמחה



Oven-BBQ Chicken with Orange and Red onion salad

Finally, summer and barbeque weather has arrived on the Kapiti Coast. I'm always a bit cautious about chicken pieces cooked directly on a BBQ - sometimes the meat in the centre is not quite cooked enough for safety. So I like to bake marinated chicken pieces in the oven, then put them on the barbeque while still hot and just crisp the outside a little. Orange and onion salad sounds fierce, but the different sharp flavours soften each other, and the result is delicious and refreshing. If I'm making these for a sit-down meal, I usually make some plain couscous as well.

Chicken and Marinade

- 2-3 cloves garlic, crushed with a little salt
- 2 TBS fresh grated or crushed ginger
- 5 TBS Tamari soy sauce
- 3 TBS Lego Pizza sauce (small pottle)
- 2 TBS mixed Dark Cane and Raw sugar (or whatever brown sugar you have)
- 2 tsp red wine vinegar (plus a little more wine or white vinegar to taste, after the marinade is all mixed)
- 4 TBS Olive oil
- 2 kg chicken nibbles or wings.

Preparation

- Make marinade in a glass bowl, mix in chicken pieces until well covered. Cover with film and leave overnight in fridge.
- Take chicken from marinade, put in large deep oven dish, spoon over the marinade and cook in a preheated oven at 200°C for 40-45 min, until golden and slightly crisp.

Orange and onion salad

- 6 Oranges
- 2 Red onions
- 1 TBS cumin seeds
- 1 TBS chopped fresh mint
- 4 TBS Olive oil, and a little salt and pepper.
- Fresh sprigs of mint, and some black olives.

Preparation

- Slice oranges thinly over a bowl to catch the juice. Cut off the rind and pith with scissors.
- Slice onions thinly and separate the rings.
- Arrange in layers in shallow dish, sprinkling each layer with cumin seeds, pepper, mint, oil and salt. Sprinkle olives on top.
- Pour over the orange juice and allow to stand for 2 hours for the flavours to blend. (Don't leave longer than 2 hours - otherwise the salad becomes soggy.)

Enjoy..... *Simcha bat Sarah*

Sue's News...

This column takes over from "Members on the Move" and aims to bring you all the news, comings and goings of the Temple extended family. The editor (who lives out of Wellington and doesn't hear all the news!) hopes you will contact Sue Esterman on 934 6874 or estermanz@paradise.net.nz with any happenings.

Welcome home to our ex-Shnatties **Hikurangi, Jess and Tamsyn**. Great to see them in action at Habo Camp visitor's day. Alas Jess is going to Varsity (Phys Ed School) in Dunedin, but we hope that Tamsyn and Hik are around Wellington this year.

Farewell to this year's shnatties, **Ari Boyland and Shosh Cleary** - nesiah tovah.

Miri Young is off to Israel for a seminar & then on to Poland for a "March of the Living" type visit.

Avi Duckor-Jones has been heard of, although not seen, since he has been home from varsity in Dunedin. By all accounts he is unchanged and having a great time this summer.

Stephen Chong, Tim Goodman (& others) back home to see family & friends enjoyed catching up with other overseas friends also back in NZ for the summer!

Welcome back to **Jerry and Julie Duckor**, here for their regular stint over our summer. Look forward to seeing them in the next Butterfly Theatre production.

Welcome home to **Betty Watkins** after a visit to Angie in Perth.

Lissa Chong has summer work back in Palmerston North. I know many of you have been on holiday - hope they were all pleasant and sun-filled. **Meliors** went camping in the rain before Yom Christmas, and we believe she is still with us. Welcome home to **Jeannine Leibowitz** after her brief visit to Paula in Melbourne.

It was great to have contact with **Eric Roth and Anne Werry** and kids, home over the summer from the US, and with **Bruce Hill**, back from Melbourne for a holiday visit. Mazel tov to all our students on great results from NCEA and varsity, and a special mazel tov to **Sheira Cohen** for her New Year's Day bat mitzvah.

Steve Chong continues to write and perform good songs, as those at Indigo bar on 21 January will bear out.

Readers among you should check out **Book Haven**, run by **Don Hollander and Julie Eberly**, It's in Newtown and is a small but perfectly formed (!) pre-loved book shop (as advertised in the December Bulletin). You can check out their stock on the website - www.kelburnbooks.com. We have had some great reading material this way.

Sue