

# WHAT'S COOKING?

## INGREDIENTS

- 1 Whole Chicken
- 1 Cup BBQ Sauce / Ketchup
- 1/2 Cup Apricot Jam
- 1 1/2 Tbsp Onion Soup Mix

## APRICOT CHICKEN



## DIRECTIONS

1. Mix together BBQ sauce / ketchup, apricot jam & onion soup mix.
2. Sprinkle some matzo meal or corn flake crumbs lightly over the chicken.
3. Brush or spread the BBQ mixture over the chicken.
4. Take a handful of apricots, and arrange them over the chicken
5. Bake at 350 for about an hour

## INGREDIENTS

- 2 tbsp oil
- 6 cloves garlic, minced
- 1 tsp grated ginger
- 1 bunch green onions, chopped
- 1 tsp salt
- 2 onions, thinly sliced
- 1 cup sliced cabbage
- 1 Red Pepper, thinly sliced
- 2 cups Snap Peas
- 1 cup Chicken Broth
- 2 tbsp Soy Sauce
- 2 tbsp White Sugar
- 2 tbsp Cornstarch

## STIR FRY VEGETABLES



## DIRECTIONS

1. Heat oil in a pan.
2. Add minced garlic, green onions, ginger root, and salt. Stir-fry 1 minute.
3. Add onions, bell pepper, Chinese cabbage, peas, and 1/2 cup chicken broth. Stir-fry 2 min.
4. In a small bowl, add soy sauce, sugar, cornstarch, and 1/2 cup chicken broth.
5. Add sauce mixture to wok. Stir-fry 2 minutes.