

# Silan Chicken

Recipe By *Sina Mizrahi*



**Cooking and Prep:**  9.5 h

**Serves:**  6

**No Allergens**

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Rosh Hashanah

**Diet:** Gluten Free

**Source:** Relish by Binah Magazine

Our Rosh Hashanah table is traditionally graced with an abundance of simanim, from pomegranates to leeks, squash, and black-eyed peas, and many more. In my parents' home, my mother even serves an actual head of a lamb. I always love incorporating the simanim into the meal, from the main dishes to the salads. Here's a glimpse of what will be on our table. Silan, also called date honey, is one of my favorite sweeteners. It has a dark chestnut color and here it envelops the chicken in a glossy sauce that's as delectable as it looks. Though you might imagine it would be overly sweet, the dish comes out nicely balanced, thanks to the garlic and shallots, and pairs well with brown rice, couscous, or quinoa.

## Ingredients (12)

### Chicken

6-8 chicken legs and/or thighs

1/2 cup prunes

- 1/2 cup raisins
- 1/2 cup apricots
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2-3 cloves garlic, sliced
- 3 shallots, diced

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## Marinade

- 1 cup Galilee's Delicacy Silan Date Syrup
  - 1/4 cup Gefen Olive Oil
  - 1/4 cup brown sugar
  - 1/3 cup water
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## Start Cooking

### For the Chicken

1. Place the dried fruit in a 9- x 13inch baking dish, then top with the chicken. Sprinkle with salt and pepper and distribute the garlic and shallots.
2. In a small mixing bowl, mix the silan, oil, sugar, and water. Using gloved hands, rub the marinade onto the chicken, massaging well into the skin. Place in the refrigerator to marinate overnight.
3. Preheat oven to 350°F.
4. Bake the chicken uncovered for one hour. Increase heat to 375°F and bake for another 30 minutes, basting every 10 minutes or so. Serve hot.