

Plum Chicken

Recipe By *Michal Frischman*



Cooking and Prep:  2 h

Serves:  6

Contains: 

Preference: Meat

Difficulty: Medium

Occasion: Shabbat, Rosh

Hashanah, Sukkot, Tu-Bishvat

Source: Family Table by

Mishpacha Magazine

I'm the kind of girl who will watch you take the first bite and ask you how it is before you're finished chewing. (So sue me. I need to know.) When I make this chicken, I don't even have time to ask! Recipe by Michal Frischman.

Ingredients (10)

Main ingredients

- 2 Spanish onions, sliced thinly
- 2 tablespoons oil
- 2 tablespoons **Gefen Soy Sauce**
- 1/4 teaspoon powdered ginger, or 1/2 teaspoon grated fresh ginger or 1 cube **Dorot Gardens Frozen Ginger**
- 1/2 teaspoon garlic powder or 1 cube **Gefen Frozen Garlic**

- 1/4 teaspoon mustard
- black pepper, to taste
- 1 chicken, cut into eighths

Stewed Plums

- 8 pitted plums, roughly chopped
 - 1/4 cup sugar, or more to taste
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Start Cooking

Stewed Plums

1. Place plums in a medium saucepan and cook over low heat until very tender.
2. Add sugar and cook until the mixture is thick enough to coat the back of a spoon (this will take approximately 5-10 minutes, depending on how much liquid your plums give off.) Set aside.

Note:

A full recipe of stewed plums makes about two and a half cups. Put the rest in a couple of ramekins with a crumb topping like Estee's Crispy Crumb Topping for two dishes in one!

Prepare the Chicken

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Saute onions in oil in a large skillet until caramelized. Add in one cup stewed plums, soy sauce, mustard, garlic, ginger, garlic powder, and pepper. Let it all reduce together for about 10 minutes over medium heat.
3. Arrange chicken pieces (I prefer skinned, but you can keep the skin on if you'd rather) in a baking pan. Pour plum sauce over chicken and bake, covered, for one and a half hours, or until the chicken is very tender.