

SAVORY HAMENTASHEN & APRICOT DIPPING SAUCE

MEAT ~ YIELD 12-15 HAMENTASHEN

- 4 (10-inch circles) frozen malawah dough
- 2 tbsp honey
- 3 cloves garlic
- 1 full tbsp salt
- 2 tbsp soy sauce
- 2 tbsp apple juice
- 3 chicken cutlets, cubed
- ¼ cup red bell pepper, finely diced
- oil, for frying

APRICOT DIPPING SAUCE

- 1 cup apricot jam
- 2 tbsp mustard
- 2 tbsp soy sauce
- 1 tbsp honey



1. In a medium bowl, combine honey, garlic, salt, soy sauce, and apple juice. Marinate chicken in mixture for a minimum of 30 minutes. Add the diced red pepper.
2. Remove malawah dough from freezer to begin defrosting.
3. When dough has slightly defrosted (approximately 10 minute after removing from freezer), use a cookie cutter to cut out 2^o-inch circles. Defrost circles for an additional 5 minutes. Using a rolling pin or pressing down with your hands, roll the dough circles slightly until they are 3 Ω inches wide.
4. Place a heaping teaspoonful of chicken mixture into the center of each circle. Pinch the edges together to form a hamentash.
5. Heat a thin layer of oil in a skillet or frying pan. Add hamentashen to pan, filled side down. Fry over medium-low heat for 10-12 minutes, flipping halfway through or until golden (the heat needs to be low enough so the chicken is cooked before the dough browns).
6. To prepare dipping sauce, add all ingredients to a bowl and stir to combine thoroughly.
7. Serve hamentashen warm with dipping sauce.

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