

"52 SHABBATS" RECIPES FOR A SUMMER SHABBAT: Yemeni Grilled Chicken, Z'hug, & Grilled Corn

(Recipes and text copyright Faith Kramer)

INSTANT ALMOST HAWAIJ -- Makes about 1/2 cup

Hawaij brings a sweet and spicy, almost curry-like note and bright yellow color to z'hug, Yemeni Grilled Chicken and many other dishes in 52 Shabbats from a fish stew to roasted whole cauliflower.

3 tablespoons ground turmeric
3 tablespoons ground cumin
1 tablespoon ground black pepper
2 teaspoons ground cardamom
2 teaspoons ground coriander
1 teaspoon ground ginger
1/4 teaspoon ground cloves

In a small jar with a lid, combine the turmeric, cumin, black pepper, cardamom, coriander, ginger, and cloves, secure the lid, and shake until combined. Store airtight for up to 1 year.

Z'HUG -- Makes about 2 cups

Make this spicy Yemeni sauce at least a few hours before using. Seed peppers for a milder flavor. Thin with olive oil to drizzle over meats, vegetables, fish, or chicken.

9 oz. jalapeños, stemmed and roughly chopped
3 tablespoons extra-virgin olive oil
1 cup roughly chopped fresh cilantro, or 1/2 cup fresh cilantro and 1/2 cup flat-leaf parsley
4 large garlic cloves, crushed and minced
2 teaspoons Instant Almost Hawaij
1 teaspoon salt
1/8 teaspoon ground caraway seeds, optional

In a food processor, combine the chiles and olive oil and process until finely chopped but not puréed. Transfer the mixture to a bowl. Add the cilantro to the food processor and process until finely chopped. Transfer the cilantro to the bowl with the chiles. Add the garlic, hawaij, salt, and caraway (if using), to the bowl and stir until combined. Store in refrigerator for up to 2 weeks.

MIDDLE EASTERN GRILLED CORN -- Serves 4 to 8

I often vary the sauces. Try with garlic sauce, amba (an Israeli-Iraqi fermented mango sauce), and harissa. I sometimes also sprinkle with crumbled dairy or vegan feta.

FOR THE CORN

4 large ears grilled or cooked corn, hot
1 tablespoon extra-virgin olive oil

FOR THE SPICE MIX

1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon paprika
1/2 teaspoon dried mint
1/2 teaspoon ground sumac

FOR SERVING

1 to 3 tablespoons tahini or Tahini Sauce
1 to 3 tablespoons dairy or non-dairy plain yogurt
1 to 3 tablespoons pomegranate molasses, silan (date syrup) or amba
1 teaspoon z'hug
1/4 cup chopped fresh cilantro or mint
1/4 cup chopped green onion

Mix spice mix ingredients in a small bowl. For smaller portions cut each corn cob in half. Brush each corn cob all over with olive oil. Rub the corn all over with the spice mix and place on a plate. Drizzle sauces on top and spoon on z'hug. Sprinkle with cilantro, and green onions. Serve immediately with lots of napkins.

YEMENI GRILLED CHICKEN -- Serves 6 to 8

Hawaij is a great base for the chicken marinade as a shortcut for intense flavor. Use purchased hawaij or the Instant Almost Hawaij recipe. Boneless thighs speed up the cooking.

1 tablespoon hawaij or Instant Almost Hawaij
1/2 cup olive oil
1/2 teaspoon salt
1/2 cup fresh lemon juice
3 tablespoons diced onion
1 tablespoon minced garlic
3 pounds boneless, skinless chicken thighs
Vegetable oil for the grill

In a large bowl, mix together the hawaij, olive oil, salt, lemon juice, onion, and garlic. Add the chicken to the marinade and turn it to make sure the chicken is fully coated. Cover with plastic wrap and marinate in the refrigerator for 1 hour, or up to 1 day,

turning occasionally. Transfer the chicken to a plate, pour any leftover marinade in a saucepan, and bring to a boil over medium-high heat. Cover and boil for 5 minutes. Remove from the heat and set aside.

Brush the rack of an outdoor or indoor grill or a grill pan with oil. Heat to medium-high. Grill the chicken, turning occasionally and brushing it thickly with the heated marinade until the juices run clear when you cut into the thickest piece. An instant-read thermometer should read 165°F. Let rest 10 minutes before serving. The chicken can be made up to 3 days in advance, stored in an airtight container, and refrigerated.

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