

Cooking With Jamie Dried Apricots

Chicken Tagine

- One white onion
- 1 teaspoon paprika
- ¼ teaspoon salt
- 1 teaspoon ground cumin
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- Two cloves of garlic, minced
- One large chicken breast, or two small
- Two large carrots, peeled
- 3oz or ⅓ cup dried apricots
- ¼ cup sliced almonds
- 1 cup basmati rice
- Optional: chicken broth
- Optional: green olives

To begin, chop the apricots. Set half aside and add the other half to a rice cooker with the sliced almonds, rice, and however much water your rice cooker calls for. Next, brown the onions in olive oil on low heat. While the onions are browning, chop the carrots and chicken. Once onions are browned, add the spices and cook until fragrant. Then add the carrots, apricots, and enough water or chicken broth to cover. Cook until reduced and add the chicken. Cook until done and serve on top of rice. Top with olives if desired.

Quick Apricot Jam

- 6oz or ⅔ cups dried apricots
- ½ cup sugar
- ½ cinnamon stick
- ¼ cup lemon juice
- 3 cups of water

Chop apricots and place in a pot with sugar, cinnamon and water. Simmer until reduced and the apricots are tender. Add lemon juice and cool. Serve however you like!

Simple Tzimmes

- One large sweet potato
- 2 large carrots
- 3oz or ⅓ cup dried apricots
- 2 tablespoons brown sugar
- ½ cup orange juice
- 1 tablespoon ground cinnamon

Preheat the oven to 350. Chop root vegetables into half-inch chunks. Place in a deep, glass baking dish with apricots. Combine orange juice, brown sugar and cinnamon in a small bowl.

Pour the mixture on top of the tzimmes and mix to combine. Cover with aluminum foil and bake until tender, approximately 2 hours. Check with a fork and stir every half hour.