

LAG B'OMER

Curried Chicken Breasts; BBQ

2 full chicken breasts, split into 2 at the breastbone	1/2 cup melted margarine
1 cup warm water	2 tsp. lemon juice
4 tsp. salt	1 tsp. curry powder
	1/4 tsp. freshly-ground white pepper

Trim the breasts neatly but do not skin or bone. Grill over low heat 15 minutes, turning about every 5 minutes. Dissolve salt in the warm water, and while the chicken continues to cook, baste with the salted water.

Cook 25 minutes, turning every 5 minutes, basting the breasts with the salted water just before you turn them.

Combine melted margarine, lemon juice, curry powder and pepper. Do not baste with salted water from this point. Increase heat to medium-high and baste with the margarine mixture while continuing to turn every 5 minutes for a final 15 minutes of cooking.

Spicy Grilled Fries; BBQ

4 medium baking potatoes, peeled and cut "French Fries" style	1 tsp. seasoned salt
2 tbsp. olive oil	1/2 tsp. ground cumin
1 tsp. lemon juice	1/4 tsp. black pepper

Combine potatoes, oil, and lemon juice in large, re-sealable plastic bag; toss to coat. In small bowl combine seasoned salt, cumin, and black pepper to make seasoning mix. Set aside. Place potatoes in centre of cooking grate. Grill 12 to 15 minutes or until tender, turning twice during grilling time. Remove from grill and sprinkle with seasoning mix; mix lightly.

Chargrilled Tomatoes;

4 ripe tomatoes, halved	Salt to taste
1 tbsp. olive oil	Black pepper to taste

Place tomato halves skin side down. Sprinkle with oil, salt and pepper. Grill over medium-hot coals until lightly charred on the outside but still firm, 3 minutes per side. Serve hot or at room temperature.

Grilled Fruit Compote BBQ

5 small, ripe peaches, quartered and pitted
6 small, ripe plums, quartered and pitted
1 cup of water
3/4 cup orange-flavored liqueur

3/4 cup sugar
Zest from 1 lemon
2 tsp. vanilla extract
Angel food cake (optional)

Place fruit pieces in center of cooking grate. Grill for 4 to 6 minutes, just until fruit is warmed through and grill marks have begun to appear, turning once halfway through grilling time. Remove from grill and set aside.

Combine water, liqueur, and sugar in a saucepan and bring to a boil. Meanwhile, cut the zest from the lemon and add it in strips to the pan, along with the vanilla. Continue boiling until liquid is reduced and syrupy, about 15 minutes.

Transfer syrup to a serving bowl. Cut grilled fruit into bite-size pieces and add to syrup; stir. Chill at least two hours to allow fruits to absorb the flavor of the syrup. Compote may be prepared a day in advance and kept in the refrigerator overnight.

Serve compote with a little of the syrup spooned over angel food cake if desired.

Note: Compote can also be made with 3 apples and 3 ripe pears, all quartered and cored. Change grilling time to 6 to 8 minutes and turn once halfway through grilling time.

Orangeberry Punch

2 liters Cranberry juice, chilled
1 liter Orange juice, chilled

6 liters Ginger ale, chilled
Juice of 4 large lemons, chilled

Pour all the drinks into a large bowl with cracked ice and mix well.