



BLESSINGS

In this week's portion we see Bilaam's repeated futile attempts to curse Israel, and God's insistence that he bless them. It contains some of the nicest poetry and blessings for the children of Israel. For example the verse that we are all familiar with "How good are your tents, Jacob, your tabernacles, Israel" (24:5).

Or other verses such as "God does not look at wrongdoing in Jacob and he sees no vice in Israel. God, their Lord, is with them, and they have the King's friendship. Since God brought them out of Egypt, they are like his highest expression of strength" (23:21-22).

But doesn't it seem strange that Bilaam was the one who recited them? Why did God orchestrate for these blessings to be delivered from the mouth of a non-Jew, a sorcerer? The Shelah answers that God specifically wanted these blessings to come to Israel through the wicked and immoral Bilaam, so that all the world would know that no matter how strong or determined our enemies may be, they will not succeed against us against God's will.

SINCE IN OUR PORTION Bilaam

offered numerous bulls and rams as sacrifices, this is a recipe that can be made with meat or lamb. One of Bilaam's poetic verses refers to Israel as being numerous "Jacob is like the dust; who can count his [hordes]? Who can number the seed - (Rova) of Israel?" (23:10) so this recipe also contains seeds.

SPICY THAI MEAT WITH CHIA SEEDS

2 hot chilies, thinly sliced

¼ cup light soy sauce

6 cloves garlic, peeled and sliced

One 2-inch piece fresh ginger, peeled

Pepper, to taste

1 kilo favorite meat or lamb

1 red bell pepper, seeds removed and sliced

1-2 cups cooked basmati rice

1 Tbsp oil

1 cup broccoli

5 scallions, chopped

1 Tbsp brown sugar (optional)

2 Tbsp chia seeds

Mix the chilies, soy sauce, and garlic. Cut ginger into pieces the size of matchsticks, and add to the bowl. Add pepper. Slice the meat into long thin strips and add. Cover and leave to marinate in the refrigerator for 2 hours. Remove seeds from the red pepper and slice. Set aside. Pour the marinated

beef through a sieve, and collect the liquid to use later. Heat oil over high heat in a large wok. Add the beef, chilies, garlic, and ginger (collected in the sieve), and cook for 3 minutes, stirring often. Add the bell pepper and broccoli and heat for another 2 minutes. Add scallions and sugar heating for another minute. Add the reserved marinade and simmer for 2 to 3 minutes. Add the chia and stir everything together. Taste and add more pepper if so desired. Serve with the cooked rice. [A](#)