

CHICKEN MARBELLA

Ingredients:

- ½ cup olive oil
- ½ cup red wine vinegar
- 1 cup pitted prunes
- ½ cup pitted Spanish green olives
- ½ cup capers, with a bit of juice
- 6 bay leaves
- 1 head of garlic, peeled and puréed
- ½ cup fresh oregano, chopped, or ¼ cup dried oregano
- 2 teaspoons of salt
- ¼ teaspoon freshly ground pepper
- 2 chickens, 3 ½ to 4 pounds each, quartered (*I cut into individual pieces and often use all thighs*)
- 1 cup dry white wine
- 1 cup brown sugar
- 2 tablespoons finely chopped flat-leaf parsley

Directions:

In a large bowl, combine the olive oil, vinegar, prunes, olives, capers and juice, bay leaves, garlic, oregano, salt and pepper. Add the chicken pieces and turn to coat. Refrigerate overnight (*I usually prepare marinade in morning and cook it the same day – it's still great*).

Preheat the oven to 350 degrees. Arrange the chicken in a single layer in a shallow roasting pan; spoon the marinade over it evenly. Pour in the wine and sprinkle the chicken with the brown sugar.

Bake until the thigh pieces yield clear yellow juice when pricked with a fork, 50 to 60 minutes, basting two or three times with the pan juices once the chicken begins to brown. (When basting, do not brush off the sugar. If the chicken browns too quickly, cover lightly with foil.)

Transfer the chicken pieces to a warm serving platter and top with the prunes, olives and capers; keep warm. Place the roasting pan over medium heat and bring the pan juices to a boil. Reduce to about 1/2 cup. Strain into a heatproof bowl, add the parsley and pour over the chicken.

Recipe from "The Silver Palate Cookbook"