



Chicken Marbella

Submitted by: Carol Lewis; © Silver Palate Cookbook

4 chickens, quartered (about 2 lbs. each)
1 head of garlic, peeled & pureed
¼ C dried oregano
½ C red wine vinegar
½ C olive oil
1 C pitted prunes
½ C pitted Spanish green olives

½ C capers with a bit of juice
6 bay leaves
Salt & Pepper to taste
1 C brown sugar
1 C white wine
¼ C Italian parsley or cilantro, finely chopped

In a large bowl combine first 10 ingredients. Cover & let marinate, refrigerated, overnight.

Preheat oven to 350°.

Arrange chicken in single layer in 1 or 2 large shallow baking pans & spoon marinade over it evenly. Sprinkle chicken with brown sugar & pour white wine around it. Bake for 50 min. to 1 hr. basting frequently with pan juices. Chicken is done when thigh pieces, pricked with a fork at their thickest, yield clear yellow (rather than pink) juice.

With a slotted spoon transfer chicken, prunes, olives & capers to a serving platter. Moisten with a few spoonfuls of pan juices & sprinkle generously with parsley or cilantro. Pass remaining juices in a sauceboat.

Serves 10