

Chicken Marabella

Servings: 10

Source: Jane Lukatah

This is a big recipe so reduced marinade if using less chicken. I tend to use chicken thighs exclusively.

Ingredients

- 4- 2½ lb. Chickens
- 1 head Garlic
- ¼ C. Dried Oregano
- Coarse Salt And Pepper
- ½ C. Red Wine Vinegar
- ½ C. Olive Oil
- 1 C. Prunes, Pitted
- ½ cup Spanish Green Olives
- ½ cup Capers And Juice
- 6 Bay Leaves
- 1 cup Brown Sugar
- 1 cup White Wine
- ¼ cup Cilantro, Chopped

Method

Originally from Silver Palate Cookbook

Mix marinade ingredients and marinate chicken OVERNIGHT.

Set oven at 350°F. Arrange chicken in pan, sprinkle with 1 c. brown sugar, add 1 c. wine.

Bake an hour or so, basting frequently.

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