

Chicken Marbella

Servings: 10

Source: Jane Lukatah originally Silver Palate Cookbook

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

I love this recipe!

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

1. In a large bowl combine chicken quarters, garlic, oregano, pepper and coarse salt to taste, vinegar, olive oil, prunes, olives, capers and juice, and bay leaves. Cover and let marinate, refrigerated, OVERNIGHT.
2. Preheat oven to 350 degrees.
3. Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle chicken pieces with brown sugar and pour white wine around them.
4. Bake for 50 minutes to 1 hour, 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.
5. 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.
6. To serve Chicken Marbella cold, cool to room temperature in cooking juices before transferring to a serving platter. If chicken has been covered and refrigerated, allow it to return to room temperature before serving. Spoon some of the reserved juice over chicken.