

Chicken Marbella Ingredients & recipe from the book, slightly adapted

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 finely pureed or 8-10 fat cloves, finely minced
¼ cup dried oregano Coarse salt and freshly ground black pepper, to taste
4 chickens (2 ½ pounds each), or (1-4+1/2 pound chicken cut into 8-10 pieces/breasts cut in half if large
1 cup brown sugar
1 cup dry white wine
¼ cup fresh Italian (flat-leaf) parsley or fresh cilantro, finely chopped

1. Combine the olive oil, vinegar, prunes, olives, capers and juice, bay leaves, garlic, oregano, and salt and pepper in a large bowl. Add the chicken and stir to coat. Cover the bowl and refrigerate overnight.
2. Preheat the oven to 350° F.
3. Arrange the chicken in a single layer in one or two large, shallow baking pans and spoon the marinade over it evenly. Sprinkle the chicken pieces with the brown sugar and pour the white wine around them.
4. Bake, basting frequently with the pan juices until the thigh pieces yield clear yellow (rather than pink) juice when pricked with a fork, 50 minutes to 1 hour.
5. With a slotted spoon, transfer the chicken, prunes, olives, and capers to a serving platter. Moisten with a few spoonfuls of the pan juices and sprinkle generously with the parsley or cilantro. Pass the remaining pan juices in a sauceboat. 16 pieces, 10 or more portions

Note: To serve Chicken Marbella cold, cool to room temperature in the cooking juices before transferring the pieces to a serving platter. If the chicken has been covered and refrigerated, reheat it in the juices, then allow it to come to room temperature before serving. Spoon some of the reserved juice over the chicken.

Lukins, Sheila; Rosso, Julee. The Silver Palate Cookbook (Kindle Locations 2441-2453). Workman Publishing Company. Kindle Edition.

<http://www.slowburningpassion.com/fascinating-tale-chicken-marbella-recipe/>