



Chicken Marbella

Ingredients

2 chickens, 2 1/2 lbs each, quartered, bone-in, skin-on
Cloves from 1/2 head of garlic, peeled and finely puréed
2 Tbsp dried oregano
Coarse salt and freshly ground pepper to taste
1/4 cup red wine vinegar
1/4 cup olive oil
1/2 cup pitted prunes
8 large pitted Spanish green olives, cut in half
1/4 cup capers with a bit of juice
3 bay leaves
1/4 cup brown sugar
1/2 cup white wine
2 Tbsp fresh Italian parsley, finely chopped

Method

Marinate the chicken: In a large bowl combine garlic, oregano, salt and pepper to taste, vinegar, olive oil, prunes, olives, capers with caper juice, and bay leaves. Add the chicken pieces and coat completely with the marinade. Cover and let marinate, refrigerated, several hours or overnight.

Place chicken in baking pan, top with marinade, brown sugar, wine: Preheat oven to 350°F. Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle brown sugar over the chicken pieces and pour white wine around them.

Bake until done: Bake for 50 minutes to 1 hour, basting frequently with the pan juices. Chicken is done when a sharp knife inserted into the thigh pieces, at their thickest point, run with clear yellow juices (not pink).

Serve with pan juices: With a slotted spoon, move the chicken, prunes, olives, and capers to a serving platter. Pour some of the pan juices over the chicken and sprinkle generously with parsley. Serve remaining juices in a gravy boat.