

Chicken Marbella

½ cup olive oil
½ cup red wine vinegar
1 cup pitted prunes
½ cup pitted olives (your choice,
generally Spanish green olives are good,
but I use whatever I have)
½ cup capers with a bit of juice
6 bay leaves
1 head garlic, peeled and chopped
¼ cup dry oregano
¼ cup chopped flat leaf Italian parsley
salt, pepper
5 lbs chicken pieces (thighs, breasts, legs)
bone-in, skin on
1 cup brown sugar
1 cup white wine

Marinate the chicken: combine oil, vinegar, prunes, olives, capers and juice, bay leaves, garlic, oregano, salt, pepper and parsley in a large bowl. Add the chicken

and stir to coat the meat in the marinade. Cover tightly and refrigerate overnight.

Preheat oven to 350°. Arrange chicken pieces in a single layer in baking dish. Spoon the marinade over the top. Sprinkle on the brown sugar and pour the wine over top. Cook, uncovered, for about 50 minutes to one hour or until the juices from the meat are clear and not pink. Baste frequently. Serve with rice pilaf, mashed potatoes, mashed parsnips or roasted veggies.

Adapted and combined from:
www.simplyrecipes.com/recipes/chicken_marbella/
www.cooking.nytimes.com/recipes/8752-the-silver-palates-chicken-marbella
www.barefootcontessa.com/recipes/chicken-marbella-updated
And from my friend, Maureen. Thanks!