

## **Chicken Marbella Recipe**

**This recipe was passed on from my mother Charlie Sinadinos.**

Chicken marbella is a delicious dish which has quickly become a favorite of every guest who has tried it. I have fond memories preparing this dish with my mom on cool fall days; the house would be warmed with the sweet smell of prunes and sherry.

Over night marinating is essential to the moistness of the finished product. The flavor of the chicken improves after several days of refrigeration.

The original recipe calls for 4 chickens (cut and skinned), 2.5 pounds each, quartered. However, I prefer to use boneless, skinless, chicken thighs because they are so tender and juicy, but sometimes I will add boneless, skinned, breasts as well.

### **Combine in a large bowl:**

1 head of garlic, peeled and finely pureed or chopped

¼ cup dried oregano

Coarse salt and freshly ground black pepper to taste

½ cup red wine vinegar (I like to combine rice vinegar with a splash of red or white balsamic vinegar, and / or red wine vinegar)

½ cup olive oil

1 cup pitted prunes, chopped

½ cup pitted Spanish green olives cut in half

½ cup capers with a bit of juice

6 bay leaves

¼ cup of brown sugar (or organic sugar)

1 cup white wine (dry sherry)

¼ cup fresh cilantro or Italian parsley, finely chopped

- 1) In a large bowl combine garlic, oregano, pepper and coarse salt, vinegar, olive oil, prunes, olives, capers and juice, and bay leaves. Mix these ingredients first, and then add the chicken and mix, making sure all pieces are exposed to the marinade. Cover and let marinate, refrigerated overnight.
- 2) Preheat oven to 350 degrees Fahrenheit
- 3) Arrange the chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle the chicken pieces with brown sugar and pour white wine around them.
- 4) Bake for 45 minutes, bating frequently with the pan juices. The chicken is done when the 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 cilantro or parsley. Pass remaining pan juices in a sauceboat.
- 6) To serve chicken marbella cold, warm to room temperature in cooking juices before transferring to a serving platter. If the chicken has been covered and refrigerated, allow it to return to room temperature before serving. Spoon some of the reserved juice over the chicken.
- 7) Enjoy!!