

# CHICKEN MARBELLA

The original recipe calls for using 2 whole chickens but I only used chicken breasts because that is what my family likes. So the recipe is modified accordingly.

## INGREDIENTS

3/4 cup olive oil  
3/4 cup red-wine vinegar  
1 1/2 cup pitted prunes  
3/4 cup pitted large Spanish green olives  
3/4 cup capers with a bit of juice  
9 bay leaves  
15 cloves garlic, peeled and finely pureed  
1/4 cup dried oregano  
Coarse salt and freshly ground black pepper, to taste  
8 chicken breasts (10 pounds) with bone- and skin-on (DO NOT USE boneless/skinless)\*  
1 cup brown sugar  
1 1/2 cup dry white wine  
1/4 cup fresh Italian (flat-leaf) parsley, finely chopped



## PREPARATION

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.
2. Arrange the chicken breasts, bone-side down in a single layer in a large, shallow baking pan (like a lasagna pan) and spoon the marinade over it evenly. Cover the pan with plastic wrap and refrigerate overnight. (12-18 hours ). In the morning flip the chicken over so bone-side is up.
3. About 40 minutes before the chicken goes in the oven, bring it out of the refrigerator so that it is not "fridge" cold when going into the oven.

4. Preheat the oven to 350°F.

5. Return breasts to bone-side down. Spoon marinade including olives, bay leaves, prunes and capers over breasts. Sprinkle the each breast with the brown sugar and pour the white wine around them.

6. Bake, basting frequently with the pan juices until the breasts yield clear yellow (rather than pink) juice when pricked with a fork, 50 minutes to 1 hour. The thicker the breast the longer it will take, sometimes as long as 90 minutes.

7. 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. Pass the remaining pan juices in a sauceboat.

Serves 6 (with leftovers) or 8

Notes:

1) This recipe is modified from the original increasing marinade, using only breasts and marinating in the pan.

2) The chicken breasts will be dry without bones and skin. Trust me. We tried it and it was not good. You can remove both once it is cooked.

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