

Kosher Deli Recipes

Chicken Marbella



Chicken Marbella is the renowned recipe from the Silver Palate Cookbook by Julee Rosso and Sheila Lukins. You can't beat this recipe for ease of preparation, great flavor and presentation when entertaining family and friends. Silver Palate recipes were considered innovative and imaginative back in the 80's - they have stood the test of time. Serve Chicken Marbella hot from the oven or from the fridge, at room temperature.

Ingredients:

- 1/2 cup olive oil
- 1/2 cup red wine vinegar
- 1 cup pitted prunes (you can substitute apricots or another dried fruit, if desired)
- 1/2 cup pitted Spanish green olives (your favorite olives can be used)
- 1/2 cup capers, with a bit of juice
- 6 bay leaves
- 1 head of garlic, peeled and finely pureed (equals about 12 cloves)
- 1/4 cup dried oregano
- Coarse salt and freshly ground black pepper, to taste

- 4 chickens, quartered (16 pieces of chicken)
- 1 cup brown sugar
- 1 cup dry white wine (if you cannot use wine, substitute white grape juice or chicken broth)
- 1/4 cup fresh Italian (flat-leaf) parsley or fresh cilantro, finely chopped
- Note: you can cut the recipe in half, if desired

Prepare the marinade: combine oil, vinegar, prunes, olives, capers and juice, bay leaves, garlic, oregano, salt and pepper in a large bowl. Add the chicken pieces and stir to coat. Cover the bowl and refrigerate overnight.

Preheat oven to 350 degrees F. Arrange chicken in a single layer using one or two shallow baking pans. Spoon the marinade over the chicken, evenly. Sprinkle chicken with the brown sugar and pour wine all over the pieces of chicken.

Bake, basting frequently, for 45 - 50 minutes - chicken is ready when juices run clear upon poking thigh pieces with a fork. The original recipe specifies that you should bake the chicken for 50-60 minutes - check for doneness after 45 minutes to avoid overcooking. Doneness depends on the size of the pieces and your particular oven.

Once cooked, transfer chicken pieces together with olives, prunes and capers to a serving platter. Spoon some of the pan juices over the top. Sprinkle with fresh parsley. Remaining juices can be served in a sauceboat.

Chicken Marbella serves: 10-12