



## Chicken Marbella

Adapted from [this](#) recipe in *Baltimore Style Magazine*, which attributes it to *The Silver Palate Cookbook*

BAH Note: The recipe in BSM calls for 5 pounds of chicken. If you've got enough mouths to feed, or really like leftovers, use 5 pounds. I had four chicken thighs in the freezer so that's what I used. I don't recommend trying to scale down the marinade though since it was just enough sauce even with only four pieces of chicken in my dish. I do recommend that you remove the skin before you cook the chicken AND skim the fat out of sauce before you serve. This dish can easily be cooked days in advance, refrigerated, and reheated in a 350 degree oven for serving.

BAH Tip: If you are not olive adverse, as I am, use 1/2 cup pitted Spanish green olives and 1/2 cup capers. You can also add 2 to 4 cloves garlic (whole or minced) to the marinade for a little extra "personality".

- 4 to 8 pieces bone in chicken thighs, skin removed
- 1 tablespoon oregano
- 1/4 cup red wine vinegar
- 1/3 cup olive oil
- 1/2 cup pitted prunes
- 1 jar capers, drained
- 3 bay leaves
- 1/2 cup brown sugar
- 1/2 cup white wine

Combine the vinegar and olive oil in a measuring cup and use a small whisk to combine. Place the chicken, oregano, prunes, capers, bay leaves, garlic and olives (if using) in a large ziploc bag. Add the vinegar and oil to the bag, seal, and marinate in the refrigerator overnight.

Heat the oven to 350 degrees and place the chicken in a single layer in one (or two, depending on how much chicken you have) baking dishes. Add the marinade and wine to the dish and sprinkle with brown sugar.

Bake for 40 minutes to 1 hour, or until done, occasionally basting the chicken with the pan juices.

Transfer the chicken, prunes, and capers/olives to a serving platter. Let the pan juices settle and then skim most of the fat from it before seasoning to taste with salt and pepper and adding the juices back to the chicken or putting them in a gravy boat to pass at the table.

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*chicken marbella* was posted by wendi on 10 june 2010 at [bonappetithon.com](http://bonappetithon.com)