

Chicken Marbella - The Silver Palate

Makes 12 Servings

Preparation: 15 minutes, Cook Time: 40 minutes

Recipe: by The Silver Palate

Source: The Silver Palate Cookbook 1979 edition

"This was the first main course dish offered at The Silver Palate, and the distinctive colors and flavors of the prunes, olives, and capers have kept it a favorite for years. It's good hot or at room temperature. Since Chicken Marbella is such a spectacular party dish, we give quantities to serve 10-12, but the recipe can successfully be divided to make a smaller amount if you wish". - The Silver Palate



12 chicken thighs, bone in, with skin
8 large cloves garlic, finely minced
1/4 cup dried oregano
coarse kosher salt, to taste
freshly ground black pepper, to taste
1/2 cup red wine vinegar
1/2 cup EVOO

1 cup pitted prunes
1/2 cup spanish green olives, pitted
1/2 cup capers, with a bit of juice
1 cup brown sugar
1 cup white wine
1/4 cup fresh flat leaf parsley, or cilantro, finely chopped

In a large bowl, mix together the chicken thighs), garlic, oregano, coarse salt and pepper to taste, vinegar, olive oil, prunes, olives, capers and juice (1 tablespoon). Cover and let marinate, refrigerated, overnight.

Preheat oven to 350° F.

Arrange chicken in a single layer one or two large shallow baking pans. Spoon the marinade over it chicken evenly. Sprinkle chicken pieces with brown sugar and pour the white wine around them.

Bake for 50 minutes, basting frequently with pan juices. Chicken is done when, pricked with a fork, the juices run clear and not pink.

Using a slotted spoon, transfer the chicken, prunes, olives, and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle generously with parsley or cilantro. Pass remaining pan juices in a sauceboat.

NOTE: To serve Chicken Marbella cold, cool to room temperature in cooking juices before transferring to serving platter. If chicken has been covered and refrigerated, allow it to come to room temperature before serving. Spoon some of the reserved juice over chicken.