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## Chicken Marbella-Silver Palate Cookbook

Makes 6 to 8 servings

**Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.**

½ cup olive oil  
½ cup red wine vinegar  
1 cup pitted prunes  
½ cup pitted Spanish green olives  
½ cup capers, with a bit of juice  
6 bay leaves  
1 head of garlic, peeled  
½ cup fresh oregano, chopped, or ¼ cup dried oregano  
2 teaspoons of salt  
¼ teaspoon freshly ground pepper  
2 chickens, 3½ to 4 pounds each, quartered (you can buy quartered chicken for this class)  
1 cup dry white wine  
1 cup brown sugar  
2 tablespoons flat-leaf parsley

### Equipment for class

Cutting board  
Chef's knife  
Large bowl to marinate all the chicken  
Shallow roasting pan  
Serving platter

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Makes 6 to 8 servings

½ cup olive oil  
½ cup red wine vinegar  
1 cup pitted prunes  
½ cup pitted Spanish green olives  
½ cup capers, with a bit of juice  
6 bay leaves  
1 head of garlic, peeled and puréed  
½ cup fresh oregano, chopped, or ¼ cup dried oregano  
2 teaspoons of salt  
¼ teaspoon freshly ground pepper  
2 chickens, 3½ to 4 pounds each, quartered  
1 cup dry white wine  
1 cup brown sugar  
2 tablespoons finely chopped flat-leaf parsley

1. In a large bowl, combine the olive oil, vinegar, prunes, olives, capers and juice, bay leaves, garlic, oregano, salt and pepper. Add the chicken pieces and turn to coat. Refrigerate overnight.
2. Preheat the oven to 350 degrees. Arrange the chicken in a single layer in a shallow roasting pan; spoon the marinade over it evenly. Pour in the wine and sprinkle the chicken with the brown sugar.
3. Bake until the thigh pieces yield clear yellow juice when pricked with a fork, 50 to 60 minutes, basting two or three times with the pan juices once the chicken begins to brown. (When basting, do not brush off the sugar. If the chicken browns too quickly, cover lightly with foil.)
4. Transfer the chicken pieces to a warm serving platter and top with the prunes, olives, and capers; keep warm. Place the roasting pan over medium heat and bring the pan juices to a boil. Reduce to about ½ cup. Strain into a heatproof bowl, add the parsley, and pour over the chicken.

