



# Dede's Chicken Marbella

Serve this entree with cous cous on the side and a bottle of Bokisch Vineyards T empranillo.

## Ingredients:

- Chicken in Pieces, skinned with bone in
- 1 cup of White Wine
- ¼ cup of Brown Sugar
- Parsley for garnish

## Marinade:

- 1 head of Garlic, pureed
- ¼ cup of Dried Oregano
- ½ cup of Red Wine Vinegar
- ½ cup of Olive Oil
- 1 cup of pitted Prunes
- ½ cup of pitted Spanish Green Olives
- ½ cup Capers with a little juice
- 6 bay leaves
- Salt and Pepper

## Preparation:

1. Combine chicken and marinade, sprinkle with brown sugar and pour white wine over the top.
2. Bake at 350° Fahrenheit for 1 hour, basting occasionally.
3. Sprinkle with parsley and serve.