

GEMÜTLICHKEIT

We bottled that feeling

INGREDIENTS

10 pounds chicken thighs
(or a mixture of
pieces that you like)

1 head garlic,
peeled and finely pureed

¼ cup dried oregano

Kosher salt and freshly
ground black pepper to taste

½ cup red wine vinegar

½ cup olive oil

1 cup pitted prunes

½ cup pitted
Spanish green olives

½ cup capers
with a bit of juice

6 bay leaves

1 cup dry white wine

¼ cup Italian parsley,
for garnish

CHICKEN MARBELLA

SERVES 10 - 12 PEOPLE

*Wine Pairing Suggestions: Love, Oregon White Sky,
Hirschy Vineyard Pinot Noir, Menefee Vineyard Pinot Noir*

This is a quintessential dinner party dish from the 1980's, made famous by the ladies of *The Silver Palate*. I've made it dozens of times because it's such a great dish to serve when you're having people over. Recently it's been having a bit of a reprisal as other famous cookbook writers (*Ina Garten* and *Yottam Ottolenghi*) have included versions of it in their recent offerings. I make it exactly the way the original authors wrote it up, but I omit their recommended cup of brown sugar - the prunes are sweet enough for my taste. The trick here is that you marinate the chicken overnight and then pop it in the oven when you get close to serving time. It's practically foolproof. On a Hanukkah menu I serve it with just a green salad, to balance the latkes served as a first course. Otherwise I serve it with roasted potatoes or orzo pasta and a green vegetable.

1. In a large bowl combine all of the ingredients through the bay leaves. Mix to make sure the chicken pieces are each coated with the seasonings. Cover and refrigerate overnight.
2. Preheat oven to 350 degrees.
3. Arrange the chicken in a single layer in a large roasting pan (or two, if necessary) and scrape any marinade left in the bowl over it all. Pour the white wine in the pan around the chicken, so as not to wash the seasonings away.
4. Roast for 50 - 60 minutes basting frequently with the pan juices. When it's done, cover the chicken with aluminum foil and let it rest for 15 minutes or so (though if you cover it tightly, it will stay warm for at least 30 minutes). With a slotted spoon, transfer the chicken, prunes, olives and capers to a warmed platter and drizzle some of the juices over it all, then sprinkle with parsley. Pass the remaining pan juices on the side.

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..... WINERY