



ROSH HASHANAH RECIPES

Chicken Marbella

Meat, Serves 4

Ingredients

4 chicken thighs (or 1 ½ - 2 lbs any cut of chicken)

½ head garlic, peeled and pressed/pureed very fine

2 T dried oregano

Salt and pepper to taste

¼ c red wine vinegar

¼ c olive oil

½ c pitted prunes

¼ c pitted green olives

¼ c capers with some juice

¼ c goldenberries

3 bay leaves

¼ c brown sugar

½ c white wine

Parsley or cilantro, chopped, for garnish

Instructions

The day before cooking, combine in a medium bowl: chicken, garlic, oregano, salt and pepper, vinegar, olive oil, prunes, olives, capers and juice, and bay leaves. Cover and refrigerate overnight.

1. Preheat the oven to 350. Arrange chicken in a single layer in a baking dish and top with marinade.
2. Sprinkle the chicken with the brown sugar and pour white wine in the pan.
3. Bake for 40+ minutes; chicken is done when browned on top and when thighs, pricked at their thickest, yield clear yellow (rather than pink) juice.
4. With a slotted spoon, transfer chicken portions to a serving platter and top with prunes, olives, capers and goldenberries. Sprinkle with chopped herbs, if desired. Serve pan juices alongside in a sauceboat.



All recipes provided by Chef Melinda McNeil of the East Valley JCC's Challah Factory.