

Chicken Marbella

Serves 10 or more

4 1/2 Lbs boneless, skinless chicken breasts

1/2-1 head of garlic, peeled and pureed

1/4 cup dried oregano

coarse salt and pepper to taste

1/2 cup red vinegar

1/2 cup olive oil

1 cup pitted prunes

1/2 cup pitted green spanish olives

1/2 cup capers with a bit of juice

6 bayleaves

1 cup (or less) brown sugar

1 cup white wine

Chopped parsley

Place chicken in a large container.. Combine remaining ingredients except brown sugar , wine and parsley. Pour over chicken . Cover and let marinate, refrigerated overnight.

Arrange chicken pieces in single layer in shallow baking pan, spoon marinade over chicken evenly. Sprinkle chicken with brown sugar and pour white wine around

Bake in 350 oven for about 40-50 minutes or until tender, basting frequently with pan juice.

Thicken sauce if desired. Transfer chicken to serving platter along with prunes , olives capers and sauce. Sprinkle with parsley.

This dish can be baked ahead of time and the flavor improves. When reheating , more prunes can be added Also freeze well.

Paella Rice (Rice Casserole)

1 clove of garlic (crushed)
2 Med. Onions (chopped)
1 green pepper (chopped)
1/3 cup oil (canola oil OK)
2 cups white rice
4-5 chicken bouillon cubes
4 -4 ½ cups of water
1 ½ -2 Tbsp capers
2-3 Tbsp Parmesan cheese

Makes 8 cups
Serves 8-12 people

This should be made ahead:

Dissolve the bouillon cubes in 4 cups of hot water.

In dutch oven (or similar) saute'garlic, onion and pepper for about 3 minutes.

Add the rice and the bouillon.

Cover and let simmer 20-25 min. until rice is ready cooked.

Occasionally stir and add more water if needed.

Take pot off the burner and uncover.

Fold in the capers. Let cool. Can be made a day ahead.

To reheat before serving:

Put the cooked rice into a casserole dish (dish should not be too deep)

Sprinkle with parmesan cheese.

Heat in 350 oven. for about 40- 45 min. Occasionally stir the rice. You want it to dry up a bit or be a little crisp on the top.