

Chicken Marbella

- 2½ lbs. chicken (quartered, approx. 1 chicken)
- ¼ head garlic (pureed)
- ¼ cup dried oregano
- ¼ cup red wine vinegar
- ¼ cup olive oil
- ¼ cup pitted prunes
- ¼ cup pitted spanish green olives
- ¼ cup capers
- salt and pepper to taste
- ¼ cup brown sugar
- ¼ cup white wine or apple juice

Marinate first 9 ingredients overnight. Preheat oven to 350°. Arrange chicken in single layer in a shallow baking pan. Pour in wine or apple juice. Spoon marinade over chicken and sprinkle with brown sugar. Bake for 50 minutes, basting frequently. Garnish with parsley or fresh cilantro. Serves 5.





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Happy Halloween! This elegant and distinctive recipe reflects the services I provide to all my clients. My attention to detail, exceptional service and market knowledge distinguishes me in the real estate field. Call me and let's start your journey today!



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