

## Chicken Shufra

Shufra means “the best” in Hebrew, so when you want to serve the very best, combine the best tasting chicken with this recipe. It is adapted from the famous Chicken Marabella in the Silver Palate cookbook.

### Ingredients

4 chickens, in pieces  
1 whole head garlic, peeled and pureed  
¼ cup cup dried oregano (really)  
½ cup red wine vinegar  
½ cup olive oil  
1 cup pitted prunes  
½ cut pitted olives  
½ cup capers  
6 bay leaves  
1 cup brown sugar  
1 cup white wine  
¼ cup chopped fresh Italian parsley or fresh cilantro

### Directions

Combine the first 8 ingredients (garlic through bay leaves) in a blender. Marinate chicken with this puree overnight. Do NOT omit this step. Not marinating it will make a BIG difference.

Preheat your oven to 350°F. Arrange chicken pieces, skin side up, in a single layer in a baking pan (or pans) and spoon the marinade on top. Sprinkle with the brown sugar and pour the wine around it.

Bake for about 50 minutes to an hour, basting about every 20 minutes or so.

You can sprinkle with the parsley or cilantro but not everyone likes cilantro, so be careful.