

Moroccan Chicken with Dried Fruit and Olives

(Recipe serves 8.)



- ½ cup dry white wine
- ½ cup packed brown sugar
- ¼ cup Champagne
white vinegar
- ¼ cup olive oil
- 1 ½ tablespoons dried
marjoram or basil
- 3 cloves garlic, pressed

- 2 ¼ pounds boneless skinless chicken breasts,
rinsed and patted dry
- 8 ounces black olives, pitted and drained
- 3 ounces green olives, pitted
- 4 dried apricot halves
- 4 ounces prunes
- ¼ cup capers, drained

Prepare the chicken the day before baking.

In a large plastic container with a snap-on lid, combine the wine, brown sugar, vinegar, oil, marjoram, and garlic.

Add the chicken, olives, apricots, prunes, and capers; cover and shake to coat the chicken with the marinade. Refrigerate overnight.

To serve at room temperature, bake the day of serving. To serve cold, bake the day before and refrigerate overnight.

Preheat oven to 400 degrees. Place chicken and marinade in a baking pan. Bake, uncovered, for 35 to 45 minutes, depending on the thickness of the meat, until the chicken is no longer pink when pierced with the tip of a knife. If using 1 small oven, carefully switch the position of the pans halfway through cooking, or bake 1 pan at a time. Taste the juices for seasoning.

Serve with couscous and a green vegetable.



Seder Dinner