

DOLCE VITA TUSCAN CHICKEN

Prepared in 25 minutes or less plus overnight refrigeration and 1 hour to bake.

- 8 skinless boneless chicken breasts
- 1 cup golden raisins ½ cup green olives
- 5 bay leaves
- 1 head of garlic, finely chopped
- 2 scallions thinly sliced
- ¼ cup oregano finely chopped
- ¼ cup fresh parsley finely chopped
- ¼ cup fresh cilantro finely chopped
- ½ cup red wine vinegar
- ½ cup Extra Virgin olive oil
- ¼ cup capers and juice
- 1 cup light brown sugar
- 1 cup good white wine
- Salt and pepper to taste



Combine chicken, garlic, oregano, salt and pepper, vinegar, olive oil, raisins, capers (and juice) and bay leaves into a Ziploc baggy.

Place in refrigerator and marinate overnight.

Preheat oven to 350°F.

Place chicken into shallow baking pans and spoon generous amounts of marinade on top of each piece of chicken.

Sprinkle brown sugar and white wine around the chicken pieces.

Bake for one hour basting every 10 minutes with pan juices. Remove cooked chicken onto serving platter and sprinkle fresh chopped herbs generously on top.

Serve immediately with extra gravy sauce from pans. Serves 8.