

Justin's Autumn Fruit Chicken

Ingredients

4 lbs chicken thighs (or 8 Cornish game hens)
4 cloves garlic
3 tbsp oregano
dash Salt
dash black pepper
1 cup red wine vinegar
 $\frac{1}{2}$ cup olive oil
1 cup pitted prunes
1 cup dried apricots
1 cup green olives
 $\frac{1}{2}$ cup capers
8 bay leaves
1 cup brown sugar
1 cup dry white wine
4 tbsp fresh parsley

Directions

Combine everything except for the brown sugar, wine and parsley in a baking dish. Marinate overnight or for a few hours. Preheat oven to 350F. Sprinkle brown sugar over chicken and pour wine around it. Bake for 1 - $1\frac{1}{4}$ hours until golden brown, basting often. Serve with fresh parsley on top and serve with pan juices.