



TR ELLIOTT

RECIPES BY BARBARA HOM

Chicken Stuffed with Prunes and Nuts in Blackberry Sauce

1/4 cup olive oil	2/3 cup pine nuts
18 cloves of garlic	1/3 cup chopped pecans or walnuts
1 large onion cut into 12 wedges	1/3 cup shelled pistachios
1 cup marsala	2/3 cup pitted chopped prunes
1 basket blackberries	12 boneless chicken thighs
1/3 cup sugar	3 tbsp chopped garlic
2 tbsp water	1/4 cup olive oil
2 tbsp balsamic vinegar	Salt and pepper

1. Put blackberries, water and sugar in small pot. Heat until sugar dissolves. About 3 minutes. Add balsamic and cook over low heat for another 3 minutes.
2. Toss chicken thighs with chopped garlic, 1/4 cup olive oil and salt and pepper.
3. Mix nuts and prunes together and stuff chicken legs with mixture. Tie legs with string.
4. Heat the other 1/4 cup olive oil in large sauté pan over medium heat. Add garlic cloves and onions. Saute until golden. Add chicken thighs and slowly brown on all sides and cook through. About 15 minutes.
5. Turn heat on high. Pour marsala over chicken breast, tilt pan until wine catches on fire. Allow to flambé until alcohol is burnt off. About 20 seconds.
6. Pour blackberry sauce over chicken and lightly mix.
7. Place thigh on platter and spoon over sauce.

Enjoy with *TR Elliott* Pinot Noir.