

Feasting with the Saints
Sunday, September 21, 2008
Saints and Feast Days of Greece

Recipes

Chicken Marbella

4 chickens, 2 1/2 pounds each, quartered
1 head of garlic, peeled and finely pureed
1/4 C dried oregano
coarse salt and freshly ground black pepper to taste
1/2 C red wine vinegar
1/2 C olive oil
1 C pitted prunes
1/2 C pitted Spanish green olives
1/2 C capers with a bit of juice
6 bay leaves
1 C brown sugar
1 C white wine
1/4 C Italian parsley or fresh coriander (cilantro), finely chopped

In a large bowl combine chicken quarters, garlic, oregano, pepper and coarse salt to taste, vinegar, olive oil, prunes, olives, capers and juice, and bay leaves. Cover and let marinate, refrigerated, overnight.

Preheat oven to 350 degrees F.

Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle chicken pieces with brown sugar and pour white wine around them.

Bake for 50 to 60 minutes, basting frequently with pan juices. Chicken is done when thigh pieces, pricked with a fork at their thickest, yield clear yellow (rather than pink) juice.

With a slotted spoon transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle generously with parsley or cilantro. Pass remaining pan juices in a sauceboat.

16 pieces, 10 or more portions

Oven Browned Potatoes

6 large potatoes
6 Tbsp. butter, melted
salt, pepper, dried oregano
2 chicken or beef bouillon cubes
1/2 C lemon juice
water

Melt butter in an 8"x12" baking dish. Peel and cut potatoes in 1/1/2" pieces and place in baking dish. Sprinkle with salt, pepper, and oregano; toss lightly to coat with butter. Add lemon juice and enough water to almost cover potatoes. Add bouillon cubes to water; stir to dissolve. Bake uncovered in 375-degree oven for 75 minutes or until cooked and lightly browned.

6 servings.

***Galatboureko me Portokali* (Orange Galatboureko)**

4 C milk
4 Tbsp. unsalted butter, plus 8 Tbsp melted for brushing phyllo
1/3 C sugar
1/2 C uncooked regular farina
4 eggs
3 Tbsp orange juice concentrate, undiluted
1 tsp. vanilla extract
1/2 pound phyllo pastry
Orange syrup (see below)

Scald milk in a large saucepan; stir in 4 Tbsp. butter and sugar. Gradually add farina, stirring constantly, and bring mixture slowly to a boil. Remove from heat.

Beat eggs in a bowl until they are frothy and lemon-colored. Slowly stir hot farina mixture into egg mixture. Add orange juice concentrate and vanilla extract. Set aside to cool.

Preheat oven to 400 degrees.

Line a 9x12 inch baking pan with one sheet of phyllo (some of which should hang over the pan) and brush with butter. (Keep unused phyllo covered with plastic wrap.) Layer five more sheets of buttered phyllo in the pan so that bottom and sides are completely covered, with some overhang on all edges. Pour in cooled custard. Cover with one sheet of phyllo; brush with butter. Layer five more individually buttered sheets of phyllo on top and fold in overhang. With a sharp knife, slice through top layers of phyllo, marking off 2 1/4-inch squares or diamond shapes.

Bake for 10 minutes; reduce oven temperature to 350 degrees and bake for 45 minutes, or until golden. While pastry bakes, prepare the syrup.

Orange syrup:

1 C water
1 1/2 C sugar
1 cinnamon stick
2 whole cloves
2 tsp. grated orange peel

Place syrup ingredients in a large saucepan; bring to a boil and simmer for ten minutes. Let cool. Place pastry pan on a rack and cool for five minutes. Pour cooled orange syrup over galatoubourekos. Cut all the way through and serve at room temperature.

24 pieces

Melomakarona

3 C. cooking oil
1/2 lb. unsalted butter
1 C sugar
1 C orange juice
1 Tbsp. cinnamon
1 oz. bourbon
1 1/2 tsp. baking soda
1/2 tsp. baking powder
7-8 C flour
Syrup (see below)
Nut mixture (see below)

Beat oil and butter for about 15 minutes. Slowly add remaining ingredients except flour. Add the flour slowly, up to 5 cups. Place dough in a large bowl and mix in remaining flour by hand until batter is pliable and soft. Shape into oblong cookies 3 x 3/4 inch.

Bake on ungreased cookie sheet at 350 degrees for 35-35 minutes. Cool completely.

Dip into hot syrup mixture; place on serving dish. Sprinkle with nut mixture.

Syrup:

3 C water
2 C sugar
1 C honey
juice of 1 lemon

Boil all ingredients until almost thick. Allow to simmer. Dip cool cookies into mixture.

Nut mixture:

2 C finely ground pecans

1 1/2 C sugar

1/4 tsp. cinnamon

dash of ground cloves

Mix all together. Sprinkle on cookies after dipped into syrup.

Kourabiethes

1 lb. unsalted butter

1/4 cup confectioners' sugar

1 egg yolk

2 tsp. vanilla

1 oz. cognac (optional)

5 -6 cups cake flour

Soften butter until very soft. Put in electric mixer and beat until light and fluffy. Add the powdered sugar, egg yolk, vanilla and cognac, beating thoroughly after each addition.

Add flour a little at a time until a soft dough is formed that can be handled easily. Take about a teaspoonful at a time and roll into a small ball. Place on cookie sheet lined with parchment paper. Make a small indentation with finger on center of each, center with nut or clove if desired, and bake at 350 for 15 minutes. When done, sprinkle liberally with powdered sugar while still hot.