

# Buttermilk Fried Chicken

## *with Corn Fritters, Greens and Honey Hot Sauce*

- 1 ea. Chicken, cut into thighs, drumsticks, wings, breasts
- 2 C. Buttermilk
- ¼ C. Tabasco (or other hot sauce)
- ¼ C. Kosher salt
- 1 Tbs Black pepper
- 2 Tbs. Dried thyme

**Seasoned Flour**

**Greens**

**Honey Hot Sauce**

Oil for frying

**Corn Fritters**

1. Whisk together buttermilk, hot sauce, salt, pepper, and dried thyme.
2. Rinse chicken and blot on a clean, dry towel on a sheet pan. Allow to dry completely.
3. Remove chicken from towel and place in a shallow baking dish. Cover to with buttermilk mixture. Allow to stand for at least 30 minutes.
4. Make Greens, Seasoned Flour.
5. Prepare deep fryer, either a home fryer or a heavy sided pot. Place a candy thermometer in oil. Bring to 350.
6. Remove a few pieces of chicken from the buttermilk. Toss in flower. Shake off excess.
7. Place in fryer oil. Cook until chicken begins to float. You may want to turn it once. Drain on paper towels.
8. Repeat with remaining chicken.

**Seasoned Flour for Fried Chicken**

- 4 C. All Purpose Flour
- 1 Tbs. Cayenne Pepper
- 2 Tbs Paprika
- 1 Tbs Ground black pepper
- 1 Tbs. Ground cumin
- 2 Tbs Onion powder
- 1 Tbs. Garlic powder
- ¼ C. Salt

1. Mix together

**Greens**

- 4 # Greens (Mustards, kale, collards, dandelion, endives, or a mixture)
- 2 Tbs. Olive oil
- 1 C. Diced onions
- 3-4 cloves Garlic, sliced
- 1 28 oz. can diced tomatoes, drained

Salt and pepper

1. Stem, chop, and wash greens. Drain well.
2. Heat olive oil in pan. Add pork and brown slightly
3. Add onion and caramelize.
4. Add garlic and cook until white.
5. Add greens and cook until wilted.
6. Season with salt and pepper as necessary.

## Honey Hot Sauce

- 1 C. Amber honey
- 2/3 C. Hot Sauce
- 2 Tbs. Salt

- 1) Combine all ingredients.

## Corn Fritters

- 4 ea. Eggs, whisked
- 4 C Frozen corn
- 1 C Green onions sliced thin
- 2 tsp Black pepper
- 1 Tbs Salt
- 1 tsp. Sriracha
- 1 C Flour

Peanut oil (or soybean)

1. Mix all ingredients except flour. Sprinkle flour in and mix well. Mix should have a sticky consistency.
2. Adjust with more flour if necessary.
3. Heat a medium skillet over high heat. Reduce heat to medium. Place 2-3 Tbs. oil in pan. When hot, swirl to cover bottom and sides of pan.
4. Add approximately  $\frac{3}{4}$  C. of batter. Spread out. Allow to brown fully on first side.
5. Flip carefully. Allow to brown on remaining side.
6. Repeat with all batter.
7. Cut into wedges.