



### **Southern Fried Chicken**

1 chicken, quartered or cut into desired pieces

Buttermilk to cover (about 2 cups)

Seasoned Flour to dredge:

1 ½ C. Flour

Salt, Pepper to taste

6 C. Corn Oil (or other neutral flavor vegetable oil) for Frying

1. Heat oil in heavy tall pan to about 325 degrees.
2. Cover chicken pieces with buttermilk, and allow to stand for at least 15 minutes.
3. Remove chicken from buttermilk, and dredge in seasoned flour.  
(For a crispier coating, the chicken may be re-dipped in buttermilk & flour.)
4. Fry in hot oil until the coating is brown and crispy and the chicken is cooked through.  
Note: if coating is cooking faster than the chicken the temperature of the oil will need to be lowered.
5. Allow to drain briefly on paper towels or rack and serve while still hot.

### **Southern Style Greens with Ham Hocks**

5 bunches each collards and mustard greens

(also good additions are beet greens, turnip greens,  
dandelion greens, chard)

1 small onion, cut in small dice

1 large ham hock, cut in pieces

or 6 slices bacon, diced

or salt pork or smoked pork neck bones

Water

1 teaspoon red pepper flakes

Tabasco

Kosher salt

Apple cider vinegar (optional)

1. Discard any yellow or wilted leaves; cut or tear out all thick or tough stalks and ribs and discard. Wash greens thoroughly in several changes of water. Cut (or tear) into 3" pieces.
2. In a stockpot, add 3 tablespoons bacon fat (if using bacon or salt pork, cook at this point), butter or vegetable oil. Add onion and simmer for about 5 minutes. Add greens, ham hock or neck bones and about 2 quarts cold water. Bring to a boil and lower heat to a simmer. Add red pepper. After greens have wilted, check the water so that they are barely covered. Simmer until very soft, about 1-1/2 hours. Season with Tabasco, and salt (if needed). Serve with vinegar. Serves 12.