



Kentucky Buttermilk Fried Chicken and Grits

 **SERVINGS**

5

 **COOKING TIME**

40 min

Experience the irresistible comfort of Southern cuisine with this Kentucky Buttermilk Fried Chicken and Grits recipe, featuring tender, crispy chicken served alongside creamy stone-ground grits for a satisfying meal that captures the essence of Southern hospitality.

Ingredients

- 1 whole chicken, about 3 ½ lbs, cut into 8 pieces
- Vegetable oil, for frying

For the Chicken Marinade

- 1 cup buttermilk
- 1 egg
- 1 tsp kosher salt
- 2 tsp paprika
- 2 tsp black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/4 tsp cayenne pepper

For the Chicken Breading

- 1 ½ cups flour
- 1/2 cup cornstarch
- 1/4 tsp kosher salt
- 1 tsp baking powder
- 4 tsp paprika
- 4 tsp black pepper
- 1 tsp garlic powder

- 1 tsp onion powder
- 1/4 tsp cayenne pepper

For the Collard Greens

- 2 tbsp olive oil
- 1 garlic clove, minced
- 1 lb frozen chopped collard greens, thawed
- 1/4 cup chicken stock, unsalted
- Salt and pepper, to taste

For the Grits

- 1 cup (4 packets) [Quaker® Instant Grits - Jalapeno Cheddar Flavor](#)
- 2 slices bacon, chopped
- 1 onion, chopped
- 1 cup chicken stock, unsalted
- 1 cup 2% milk
- 1/4 tsp black pepper
- 1 tbsp butter

Cooking Instructions

For the Chicken

1. Whisk all marinade ingredients together.
2. Add chicken pieces to marinade. Cover and refrigerate for 4 hours, up to overnight.
3. Combine all breading ingredients in a large bowl.
4. Remove chicken pieces from marinade and add to breading. Coat each piece thoroughly with breading.
5. Heat 1 inch of vegetable oil to 340°F in a large deep skillet.
6. Shake excess breading off chicken pieces and carefully lower into pan, skin side down.
7. Fry until golden brown and crunchy, turning once, until an instant-read thermometer inserted in the thickest part of each piece registers 165°F about 20 minutes.
8. Drain chicken on paper towels. Keep warm in a low oven while you make collard greens and grits.

For the Collard Greens

9. Heat olive oil in medium saucepan over medium heat.
10. Add garlic. Cook for 30 seconds.
11. Add collard greens and chicken stock.
12. Cover and simmer until tender, about 10 minutes. (Make the grits while the collards are simmering.)
13. Season to taste with salt and pepper.

For the Grits

14. Over medium heat, cook bacon in medium saucepan until fat is rendered, but bacon is not yet crisp.
15. Add onion and continue to cook until onion is translucent and bacon is crisp, about 5 minutes.
16. Add chicken stock, milk, salt, and pepper. Bring to a boil.
17. Slowly stir Quaker Grits into briskly boiling mixture.
18. Reduce heat to medium-low. Cover. Cook 2 minutes or until thickened, stirring occasionally. Remove from heat.
19. Stir in butter.