

Buttermilk Skillet Fried Chicken



INGREDIENTS:

- 2 ½ CUPS SELF-RISING FLOUR
- 1 TSP SALT
- ½ TSP PEPPER
- 1 TSP PAPRIKA
- 1 TSP GARLIC POWDER (CALIFORNIA STYLE)
- 1 TSP ONION POWDER
- ¼ TSP GROUND CAYENNE PEPPER
- 1 WHOLE CHICKEN CUT INTO PIECES; OR UP TO 6 BREASTS
- 2 CUPS BUTTERMILK
- 1 ½ INCHES OF VEGETABLE OR PEANUT OIL

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DIRECTIONS:

- Using a glass bowl or deep dish, place in chicken and cover with buttermilk. If using boneless/skinless breast, pour enough buttermilk to cover the top of the breast.
**You may use more than 2 cups of buttermilk depending on the amount of chicken you are frying. Rule of thumb here is to cover the chicken completely.
- Place bowl of chicken in refrigerator and let set for up to 2 hours.
- In another bowl or deep dish, combine flour and seasonings. Whisk together until well-mixed.
- Dredge chicken in seasoned flour. If you want it extra crispy, dip chicken again in buttermilk, then dredge again in seasoned flour.
- Place chicken on a parchment lined sheet pan.
- Add oil to deep skillet and heat to 350 degrees. Fry chicken 6-10 minutes each side. Chicken is done when internal temperature is at least 165 degrees or juices run clear.
- When removing chicken from skillet, place on a cooling rack above a parchment lined sheetpan to allow for draining.

Hashbrown Casserole



INGREDIENTS:

- 1, 32 OZ BAG OF DICED HASHBROWNS, THAWED
- 1 ½ CUPS SHREDDED CHEDDAR CHEESE
- 1/2 CUP DICED ONION
- 2 CUPS CORN FLAKES
- 1 CAN OF CREAM OF CHICKEN SOUP
- 3/4 CUP MELTED BUTTER
- 8 OZ CONTAINER OF SOUR CREAM

Hashbrown Casserole



DIRECTIONS:

- Preheat oven to 350 degrees.
- Using a large bowl, add hashbrowns, cream of chicken soup, sour cream, $\frac{1}{2}$ cup of melted butter, and onions. Mix well to combine. Pour into a casserole dish.
- Add corn flakes to a food processor and $\frac{1}{4}$ cup of butter and pulse until corn flakes are crushed. Sprinkle over casserole.
- Bake at 350 degrees for 45-50 minutes. Watch closely for browning around 35 minutes. You may use a loose piece of aluminum foil to place over casserole if browning too quickly before done.

Pecan Pie



INGREDIENTS:

- 1 REGULAR PIE SHELL
- 1 CUP OF PECAN HALVES,
ROUGHLY CHOPPED
- 3 LARGE EGGS
- 1/2 CUP WHITE SUGAR
- 1 CUP DARK BROWN SUGAR
- 1 TSP. PURE VANILLA
EXTRACT
- 1/4 TSP GROUND CINNAMON
- 3 T MELTED BUTTER

Pecan Pie



DIRECTIONS:

- Preheat oven to 350 degrees.
- In a medium sized bowl, add eggs and sugar. Whisk thoroughly to combine. Add dark corn syrup, vanilla, ground cinnamon, and butter. Whisk until well-mixed. Set aside.
- Roughly chop pecan halves, reserving 9 pecan halves to make a design, if desired. Pour in chopped pecans into unbaked pie shell.
- Add egg mixture. Make design with saved pecan halves, pressing down into mixture to get them wet from the mixture.
- Carefully place pie on a parchment lined sheet pan.
- Place in oven and bake for 55 minutes exactly. After 30 minutes, place pie ring or foil around edge of crust to prevent burning. When done, remove carefully from oven and remove pie ring. After 10 minutes, place pie on cooling rack and allow to cool to room temperature before serving.