

Blue Corn Fried Chicken with Ancho Honey and Buttermilk Bacon Smashed Potatoes

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	whole	chicken (3-4 lbs) - cut up
3	cups	buttermilk
		peanut oil
		salt and pepper
3	cups	all-purpose flour - seasoned with salt and pepper
4	large	eggs mixed with 2 tbspn water and seasoned with salt and pepper
2	cups	blue cornmeal - seasoned with salt and pepper
		ancho honey sauce
1	cup	honey
2	tablespoons	ancho chile powder
		buttermilk bacon potatoes
2	pounds	red bliss potatoes - skin on and boiled
3	tablespoons	butter
1	cup	buttermilk
4	cloves	roasted garlic - smashed to a paste
1/2	cup	cooked bacon - crumbled
		salt and pepper

Place chicken in a large baking dish, add buttermilk, turn to coat. Cover and place in refrigerator for at least 4 hours. Heat 1 inch of peanut oil in a cast iron skillet to 350. Remove chicken from buttermilk, pat dry and season with salt and pepper. Dip each piece of chicken in the flour and pat off excess. Dip in the eggs and then cornmeal. Slowly add the pieces to the hot pan skin side down in batches. Cover the skillet and reduce heat to medium high and cook for 7 minutes, remove the cover, turn the chicken over and cook for 6-7 minutes. Drain on paper towels and transfer to platter. Drizzle with Ancho honey sauce.

Sauce: Mix ingredients together until blended.

Potatoes. Combine in bowl and smash, don't puree.