



Buttermilk Fried Chicken with Mashed Potatoes and KO's Country Gravy

Ingredients

Chicken, cut into parts

3 T [House seasoning](#) (click link for recipe)

16 oz. Buttermilk

2 to 3 T Tabasco

Salt and pepper, to taste

1 C Flour

Vegetable oil, cover the bottom of the frying pan with about an inch of oil. Add more as needed.

Preparation

Mix buttermilk and Tabasco in a large bowl. Season the chicken with House Seasoning, salt and pepper. Place the chicken in the buttermilk mixture and marinate for up to 8 hours in the refrigerator. Keep chilled until time for cooking.

Heat oil in a heavy skillet. Make a mixture of flour, house seasoning, salt and pepper to taste. Remove the chicken from the buttermilk mixture. Shake off excess liquid, then dredge every side of each chicken piece in flour mixture. Place batches of chicken in the pan. Do not over-crowd the pan.

Place fried pieces on a rack and keep warm in 325 degree oven.

Serve chicken with mashed potatoes and KO's Country Gravy (see below).



KO's Country Gravy

Ingredients

1/3 C oil and pan drippings, reserved from chicken frying

1/3 C Seasoned flour, leftover from dredging the chicken

1 14 oz. can of chicken broth

1/2 C Milk

Preparation

Note: Making gravy is an art unto itself. It takes practice to know how much liquid to add. Use your judgement and add slowly. As Emeril always says: "You can always add, you can't take away."

Use the same skillet that the chicken was cooked in. Remove all but a 1/3 Cup of cooking oil. Heat over medium heat, add the seasoned flour and heat to make a roux. Once the roux is golden brown, add the chicken broth. Bring to boil, reduce to simmer. Cook to desired thickness. Add milk. Re-season.