

Chicken with Collard Greens and Corn Bread
By Marvin Crowder

This recipe has been in my family for years. Every Sunday for as long as I can remember my mother would make this, it was always one of her favorites.

Serves 8

For the collard greens

Greens	5 Lb
Oil	½ Cup
Bacon	1 Lb
Water	1 gallon (approximately)

For the chicken

Chicken thighs	16 each
Oil	¾ Cup
Flour, A/P	1 Lb
Salt & Pepper	TT

For the cornbread

Jiffy cornbread mix	1 Package
whole milk	½ gallon
sugar	4 Oz
Salt & Pepper	TT

For the collard greens:

1. Remove the leaf off of the stem and rough chop.
2. Cut into 1 inch pieces and soak in water 15 minutes.
3. Heat a deep pot over medium heat, add oil to pot, when hot add bacon and cook until just brown.
4. Add greens and water to just cover the greens, add salt to taste, stir. Cover pot after water reaches a boil, let boil with lid on for about 15 minutes. Remove lid, stir, taste add salt if needed. Note: (greens will cook down).

For the fried chicken:

1. wash chicken and let dry 10 minutes.
2. Season flour and place into a bag or bowl. Place 3 to 4 thighs in flour and coat well.
3. Heat oil in a cast iron skillet, place chicken in skillet making sure oil is very hot.
4. Cook chicken until internal temperature reaches 165 degrees F., and exterior is crispy.
5. Remove from heat and place on a rack or paper towels to blot excess oil.

For the cornbread:

1. In a mixing bowl, combine eggs, milk & cornbread. Mix batter until smooth and not lumpy (approximately 1 to 2 minutes on medium speed).
2. Grease pan with butter and be sure to coat the whole pan.
3. Pour batter in pan, smooth out evenly and place in oven at 350 or 375.
4. Bake until cornbread is done.