

Art Smith

Fried Chicken and Swiss Chard Salad with Pine Nuts and Lemon

Serves 4

For the Spice Mix

2 tablespoons paprika
1 tablespoon cayenne pepper
1 teaspoon smoked paprika
1 teaspoon dried thyme
1 teaspoon dried oregano
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon freshly ground black pepper

For the Chicken

2 cups buttermilk
2 tablespoons kosher salt
4 bone-in, skin-on chicken thighs
4 bone-in, skin-on chicken drumsticks
4 cups vegetable oil, for frying
2 cups self-rising flour

Make the spice mix: In a small bowl, combine the paprika, cayenne pepper, smoked paprika, thyme, oregano, garlic powder, onion powder, and black pepper. Set aside.

Brine the chicken: In a large bowl, whisk together the buttermilk, 1 tablespoon of the salt, and 2 tablespoons of the spice mix. Place all the chicken pieces in an airtight container or Ziploc bag. Pour the buttermilk mixture over the chicken, seal, and refrigerate for 24 to 48 hours.

Fry the chicken: In a large, high-sided skillet, slowly heat the oil to 325°F. Place the flour in a large bowl and stir in the remaining spice mix and the remaining 1 tablespoon of salt. Set a wire rack on top of a rimmed baking sheet and set aside. Remove the chicken from the buttermilk brine and dredge in the seasoned flour, shaking off the excess, then dredge again in the flour to form a double crust. Working in batches, gently place the chicken into the hot oil; the temperature will drop to 265°F to 275°F. Fry the chicken until deep brown and crisp, 12 to 14 minutes for the first side and 10 to 12 minutes for the other side. Transfer the fried pieces to the rack and let rest for 5 to 10 minutes before serving.

Swiss Chard Salad with Pine Nuts and Lemon

Serves 4

8 large Swiss chard leaves (about 3/4 pound), trimmed and thinly shredded crosswise
1/4 cup extra-virgin olive oil
2 tablespoons freshly squeezed lemon juice
1/4 cup freshly grated Parmigiano-Reggiano, or more to taste
1/4 cup lightly toasted pine nuts
Kosher salt and freshly ground black pepper to taste

In a medium bowl, toss the chard, oil, and lemon juice. Add the cheese and pine nuts and toss to incorporate. Season with salt and pepper to taste.