

Chicken and Grits with Red Weapons

Vivian Howard, *This Will Make It Taste Good*



Servings: 4

NOTE: if you make this with boneless, skinless chicken thighs, go ahead and bake the grits for about 20 minutes (half the time), then add the boneless, skinless thighs to the mixture, nestling them down into the grits. It will still take 40 minutes altogether, but the chicken won't overcook.

1. Preheat oven to 375°F.
2. Season chicken thighs with 2 tsp of salt.
3. In a 12-inch ovenproof skillet or braiser, heat the oil over medium heat. Brown chicken skin side down, until nicely caramelized. Take the chicken out of the pan and set aside.
4. Lower the heat slightly and add the leeks, and 1/2 teaspoon salt to the pan. Sauté for 2 to 3 minutes, until the leeks have softened (and break them apart as they soften) and picked up all the browned bits from the bottom of the pan. Add the garlic and stir for about a minute, then stir in the grits, the chopped Red Weapons, the Red Weapons liquid, milk, remaining 1/2 teaspoon salt (taste to see if it's needed), and 1 1/2 cups water. Make sure everything is mixed together in a homogenous way and that nothing is stuck on the bottom of the pan.
5. Nestle the thighs on top of the grits mixture. They will sink a bit because the grits are watery at this point, but as long as the browned chicken skin peeks out, all is good. Slide the skillet onto the center rack of the oven and bake for 40 minutes, until an instant-read thermometer in the chicken reaches 165°F.
6. Remove skillet and allow it to cool for about 5 minutes before serving. If desired, this would be great dotted with a little Herbdacious.

- 4 chicken thighs, bone in, if possible
- 2 teaspoons kosher salt, divided
- 2 tablespoons extra-virgin olive oil
- 1 whole leek, white and light green parts, sliced into 1/2-inch rounds
- 3 garlic cloves, thinly sliced
- 1 cup grits, stone ground (Albers brand, if possible)
- 1 cup Red Weapons, roughly chopped
- 1/2 cup Red Weapon pickling liquid, here)
- 2 cups milk
- 1 1/2 cups water

Per Serving (excluding unknown items): 721 Calories; 43g Fat (54.7% calories from fat); 40g Protein; 41g Carbohydrate; 1g Dietary Fiber; 201mg Cholesterol; 1375mg Sodium; 7g Total Sugars; trace Vitamin D; 173mg Calcium; 2mg Iron; 657mg Potassium; 445mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com