

Baked Buttermilk Parmesan Fried Chicken

By Simply Creative Chef Rob Scott

- 2 cups buttermilk
- Juice of 1/2 lemon
- 1 tablespoon hot sauce
- 1/2 yellow onion, sliced
- 5 sprigs fresh thyme
- 3 cloves garlic, smashed
- Kosher salt and freshly ground black pepper
- 1 (3 pound) chicken cut into 8 pieces, rinsed and patted dry
- 2 cups crushed corn flakes
- 3/4 cup grated Parmesan cheese
- 2 teaspoons chopped fresh thyme

1. Preheat the oven to 400 degrees F. Fit a sheet tray with a wire rack and spray with nonstick cooking spray.
2. Mix the buttermilk, lemon juice, hot sauce, onion, thyme, garlic, salt, and pepper to a large bowl.
3. Add chicken and coat with mixture.
4. Cover with plastic wrap and place in the refrigerator for 3 hours or up 12 hours.
5. Mix corn flakes, Parmesan cheese, and thyme together.
6. Season with salt and pepper.
7. Remove chicken from the marinade, letting the excess drip off, and dredge through the corn flake-Parmesan mixture, pressing to help it adhere.
8. Place on the wire rack-fitted sheet tray and bake for 45 minutes until golden and crisp

Yield: 4 Servings

Cowboy Cookies

Ingredients:

- 1 cup all purpose flour
- ½ tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. salt
- ½ tsp cinnamon
- ½ cup butter, softened
- ½ cup white sugar
- ½ cup packed brown sugar
- 1 egg
- ½ tsp. vanilla extract
- 1 cup rolled oats
- ½ cup semisweet chocolate chips

Directions:

1. Preheat oven to 350 degrees. Grease baking sheets. Put together the flour, baking powder, baking soda, and salt. Set aside.
2. In a large bowl, cream together the butter, white sugar, and brown sugar until light and fluffy. Beat in the egg then stir in the vanilla. Gradually stir in the flour ingredients. Stir in the rolled oats and chocolate chips. Drop by rounded teaspoonful's onto the prepared baking sheets.
3. Bake for 8-10 minutes in the preheated oven. Allow cookies to cool on baking sheets for 5 minutes before removing.

Yield 18 cookies