



BBQ Chicken and Root Vegetables in Chicken Gravy, Spicy Cornbread Topping

Anthony Pelzer

Ingredients:

12 bone-in chicken thighs
3 large, sweet potato
8 medium carrots
3 garlic cloves
1 red onion
2 tablespoons smoked paprika
4 tablespoon ground salt
1 tablespoon chicken base
3 jalapeno fine dice
1/4 cup butter (1/2 stick)
1 cup milk
1 large egg
1 1/4 cups yellow, white or blue cornmeal
1 cup all-purpose flour
1/2cup granulated sugar
1 tablespoon baking powder
1/2 teaspoon salt

Preheat oven to 350

Gravy

Trim, debone chicken thigh reserving the bones
brown bones on medium in butter
remove bones, add flour and whisk
slowly whisk in heavy cream, onions and chicken base until thickened

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Chicken

1 tablespoon brown sugar
1 tablespoon s/p
1 tablespoon cumin
1 tablespoon garlic powder
1 tablespoon dry thyme
Season chicken, put into oven 15min
remove from oven and raise temp to 425
apply sauce and return to oven for 5 min
check and apply more sauce cook another 5 min
check internal temp 165

BBQ Sauce

2 knobs unsalted butter
2 cup ketchup
1 1/2 cup apple cider vinegar
molasses
1 cup brown sugar
salt & pepper
1 tablespoon cumin
1/2 tablespoon smoked paprika

Jalapeno Cornbread

1/4 cup butter (1/2 stick)
1 cup milk
1 large egg
1 1/4 cups yellow cornmeal
1 cup all-purpose flour
1/2 cup granulated sugar
1 tablespoon baking powder
1/2 teaspoon salt

Hash

- Dice sweet potato and carrots, season and arrange on oiled sheet pan, bake 350 for 15-20min
- Check, stir and cook another 5-10 min
- Pour the gravy over the hash in a walled pan
- Cover in a THIN layer of cornbread batter
- Bake 25-30min or until batter is done completely
- Let rest 10 min