

***Recipe Contest Winner: Kenneth Tucker***

**Grandma's Fried Chicken & Gravy**

4 eggs

½ cup cornmeal

Oil or Lard

1 cup Flour

Cut up chicken

Milk

Rinse chicken with cold water; Coat chicken in egg; then coat with flour, then lastly with corn meal

Make sure bottom of frying pan is covered with oil or lard on medium heat. Wait 3 to 5 minutes until pain is good and hot. Place chicken in pan. Let fry for 4 minutes then turn over for another 4 minutes. Repeat this process 4 times or until both sides are good and brown.

Once chicken is done to your liking, turn heat down on pan to medium-lo. Put 2 big helping spoons of flour in the pan. Stir in real good. Let it simmer for 5 minutes. Add a cup of milk. Turn on HI heat. Stir often until gravy comes to a boil. If it is too thick for your mashed potatoes, add more milk until you get it the way you like it!

The longer you let your gravy simmer, the better it is!