



Southern Brunch: Chicken Fried Steak  
with Chef Bridget Charters

*Cheesy Pimento Grits*  
*Chicken Fried Steaks with Cream Gravy*  
*Braised Fall Greens with Bacon*  
*Cinnamon Roll Biscuits*

Equipment:

- Chef knife
- Assorted mixing bowls
- Measuring cups and spoons
- Small prep bowls
- Metal tongs
- Whisk
- Wooden spoons
- Shallow pie pans or brownie pans for dredging
- Small baking pans/cookie sheets
- 12" cast iron skillet or heavy sauté pan
- 10" Dutch oven or soup pot
- Food processor for biscuits
- Rolling pin
- Pastry brush
- 9" springform pan
- Cooling rack

Ingredients:

- 1 cup milk
- 3 tablespoons unsalted butter
- 1 ½ cups stone ground grits
- ½ cup white cheddar cheese
- 6 ounces cream cheese
- 1 jar diced pimentos
- 1 bunch scallions or green onions
- Cayenne pepper
- Kosher salt
- Black pepper
- 4 (½ pound) beef cube steaks
- 5 - 6 cups all-purpose flour

- 5 teaspoons baking powder
- 1 teaspoons baking soda
- 1 egg
- 2 - 3 tablespoons hot sauce (Bridget like's Crystal or Frank's brand)
- 1 head garlic
- 4 cups canola oil
- 1 small yellow onion
- 1 sprig of fresh thyme
- 1 cup chicken stock
- 2 cups milk
- 1 bunch dino kale
- 1 bunch mustard greens
- 4 slices bacon
- ¼ cup olive oil
- ½ red onion
- 1 ¾ cup pastry flour
- 3 sticks butter
- 4 cups buttermilk
- ¾ cup brown sugar
- ½ cup granulated sugar
- 1 tablespoon cinnamon
- Pinch of cloves
- 1 cup confectioners sugar