

juices to pan. Drizzle vinegar and syrup over; stir to coat. Cook, stirring occasionally, until heated through, about 2 minutes. Serve with poached eggs, if desired.

LEMON-RICOTTA PANCAKES

4 SERVINGS "The mark of a great pancake is that it can be eaten without syrup," says chef Travis Lett, who serves this dish at Gjelina, his Venice, CA, eatery. His version delivers: It's nutty, lemony, and ever so moist. Be sure to fold the ricotta into the batter very gently: "That way, when you bite into the pancake, you get these pockets of pillowy ricotta."

- 2 cups ricotta
- 2 cups mixed fresh berries
- ½ cup plus 4 Tbsp. sugar, divided
- 2 Tbsp. fresh lemon juice
- 1½ cups all-purpose flour
- ½ cup chestnut flour
- 2 Tbsp. baking powder
- ½ tsp. kosher salt
- 4 large eggs, separated
- 2 Tbsp. finely grated lemon zest
- 1½ cups whole milk
- Melted unsalted butter for brushing

INGREDIENT INFO: Chestnut flour can be found at specialty foods stores.

Line a fine-mesh strainer with cheesecloth; set over a small bowl. Add ricotta to strainer and let drain for 15 minutes; set aside.

Gently combine berries, ½ cup sugar, and lemon juice in a medium bowl. Let macerate, tossing occasionally, until sugar dissolves and juices are released, about 15 minutes.

Whisk both flours, baking powder, and salt in a large bowl. Using an electric mixer, beat egg whites in a medium bowl until frothy. Gradually beat in 2 Tbsp. sugar, beating until peaks form. Whisk the egg yolks, remaining 2 Tbsp. sugar, and zest in another medium bowl to blend. Whisk in milk. Add the yolk mixture to dry ingredients; whisk just to blend. Add half of the egg white mixture; fold just to blend. Fold in ricotta, then remaining egg white mixture.

Heat a griddle or large heavy nonstick skillet over medium-low heat; brush with melted butter. Using scant ½ cup batter for each pancake and working in batches, ladle batter onto griddle and cook until bottom is golden brown, edges are dry, and bubbles form on top of pancake, about 1½ minutes. Flip pancakes and cook until browned and just cooked through, about 1 minute. Transfer pancakes to plates. Serve with berries and their juices.

CHICKEN BISCUITS

10 SERVINGS "Really good fried chicken and really good biscuits—together, they're like Wonder Twin powers," says chef John Currence, owner of Big Bad Breakfast in Oxford, MS. For a no-fry, old-school treat, split biscuits and smother with Sausage Gravy (see recipe). Trust us, you'll be full.

BISCUITS

- 6 Tbsp. (¾ stick) unsalted butter, cut into ½" cubes
- ¼ cup vegetable shortening or lard
- 4 cups all-purpose flour plus more
- 2 Tbsp. sugar
- 2 Tbsp. baking powder
- 2 tsp. baking soda
- 2 tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 1¾ cups buttermilk

FRIED CHICKEN

- 1½ cups buttermilk
- 1 Tbsp. chopped fresh dill
- 3½ tsp. kosher salt, divided
- 1¾ tsp. freshly ground black pepper, divided
- Large pinch of cayenne pepper
- 10 small boneless, skin-on chicken thighs
- Vegetable oil (for frying)
- 1 cup all-purpose flour
- 6 Tbsp. peanut oil
- 1 large egg
- 1 Tbsp. baking powder
- 1¼ tsp. cayenne pepper
- ½ tsp. garlic powder
- ½ tsp. onion powder
- 10 slices cheddar (optional)
- Sausage Gravy (optional; see recipe)

SPECIAL EQUIPMENT: A 3" biscuit cutter

BISCUITS Preheat oven to 400°. Place butter and shortening in freezer for 10 minutes.

Blend 4 cups flour and next 5 ingredients in a food processor. Add butter and shortening. Pulse mixture until it resembles coarse meal, 20–25 pulses. Transfer mixture to a large bowl. Gradually add buttermilk while tossing mixture with a fork (mixture will not be completely incorporated). Knead in bowl with lightly floured hands just until dough forms, about 3 turns.

Transfer dough to a lightly floured surface. Pat out dough until 1" thick. Lift 1 side and fold it over. Gently repeat 5 more times. Roll dough to ¾"-thick round. Using a 3" biscuit cutter, cut biscuits from dough. Gather scraps and repeat patting out and cutting biscuits for a total of 10 biscuits.

Place biscuits on a parchment paper-lined baking sheet, spaced 1"–2" apart. Bake until golden brown and a tester inserted horizontally comes out clean, 12–15 minutes. Transfer biscuits to a wire rack; let cool slightly. Serve warm or at room temperature. **DO AHEAD:** Can be made 8 hours ahead. Let cool completely. Store airtight at room temperature. Rewarm before serving.

FRIED CHICKEN Whisk buttermilk, dill, 1½ tsp. salt, 1 tsp. pepper, and cayenne in a large bowl. Add chicken; turn to coat. Cover; chill at least 3 hours or overnight.

Pour vegetable oil in a large pot to a depth of 2". Attach a deep-fry thermometer to side of pot. Heat oil over medium heat to 350°.

Whisk 1¼ cups water with remaining 2 tsp. salt, remaining ¾ tsp. pepper, flour, and next 6 ingredients in a large bowl. Drain chicken well; pat dry with paper towels. Working in batches, dip chicken into batter. Fry chicken, turning occasionally, until skin is crispy and golden brown and chicken is just cooked through, 9–12 minutes per batch. Drain chicken on paper towels.

Split biscuits in half; place 1 bottom half on each plate. Top each with a cheese slice, if desired, then a chicken thigh. Spoon Sausage Gravy over chicken, if desired. Place biscuit top over.

SAUSAGE GRAVY

MAKES 6 CUPS Use John Currence's classic Southern gravy for smothering biscuits (see recipe), with or without the fried chicken.

- ½ lb. breakfast sausage
- ½ cup (1 stick) unsalted butter
- ½ cup all-purpose flour
- 6 cups whole milk
- ½ tsp. crushed red pepper flakes
- Kosher salt, freshly ground pepper

Cook sausage in a medium skillet over medium heat, breaking up into small pieces with the back of a spoon, until browned and cooked through, about 5 minutes; set aside on a paper towel-lined plate to drain.

Melt butter in a large saucepan over medium heat. Add flour; stir until pale yellow, about 2 minutes. Gradually whisk in milk. Bring to a boil, whisking constantly. Reduce heat to medium; continue to whisk until thick, about 10 minutes. Stir in drained sausage and red pepper flakes. Season to taste with salt and pepper.

DO AHEAD: Can be made 1 day ahead. Let cool completely, cover, and chill. Rewarm before serving.