

## Low Country Skillet Chicken over Creamy Grits

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6 Servings

- 1     tablespoon each vegetable oil and butter
- 6     **Pilgrim's Pride** boneless, skinless, split chicken breasts
- 12    slices bacon
- 2     teaspoons firmly packed brown sugar
- 3     teaspoons drained capers
- 1     cup chopped red onion
- 1     medium Granny Smith apple, unpeeled, cored, and chopped

Grits:

- 2     cups heavy cream
  - 3     cups water
  - 1/2    pound (2 sticks) butter
  - 4     cups instant grits
- Salt and white pepper to taste

Heat oil and butter in a large non-stick skillet over medium heat. Add chicken and sauté 5 to 10 minutes on each side or until lightly browned and no longer pink inside. Remove chicken and keep warm.

Place bacon in a large non-stick skillet and cook until crisp. Remove, drain on paper towels, then crumble into a small bowl. Sprinkle with brown sugar, add capers and toss to combine. Set aside. Discard all but one tablespoon bacon drippings from skillet. Add onion and apple and cook until onion is tender. Remove onion-apple mixture with slotted spoon and keep warm.

To prepare grits, place cream and water in a large saucepan over medium heat and bring just to a boil. Add butter and stir until melted. Remove from heat and slowly add grits, stirring briskly to prevent lumps. Season to taste with salt and pepper.

To serve, place chicken on platter over hot, creamy grits and top with onion-apple mixture and bacon mixture. Serve immediately.