



Fried Chicken and Waffles

Chicken

Prep Time: 20 minutes **Cook Time:** 20 minutes **Total Time:** 40-45 minutes **Difficulty:** Medium **Servings:** 6-8

INGREDIENTS

Waffles

- 2 cups of all-purpose flour
- ½ tablespoon of baking powder
- 2 tablespoons of granulated sugar
- ¼ teaspoon of kosher salt
- ½ teaspoon of ground cinnamon
- 1 large egg, beaten
- 2 tablespoons of vegetable oil
- 1 ¼ cup of milk
- 1 teaspoon of vanilla extract

Buttermilk Brine

- 6-8 boneless, skinless chicken thighs or tenders
- 1 cup of buttermilk
- ½ tablespoon of kosher salt
- ½ tablespoon of garlic powder
- 1 teaspoon of onion powder
- ½ teaspoon of smoked paprika

Breading

- 1 cup all-purpose flour
- 2 ½ tablespoons of cornstarch
- 1 teaspoon of baking powder
- 1 ½ teaspoons of garlic powder
- 1 teaspoon of onion powder
- 1 ½ teaspoons of kosher salt
- ½ teaspoon of black pepper
- ½ teaspoon of smoked paprika

DIRECTIONS

Chicken Brine:

Whisk together buttermilk, salt, garlic powder, onion powder, and smoked paprika. Pour the mixture into a large, gallon-sized storage bag. Place the chicken in the bag, seal, and thoroughly cover the chicken with the brine. Set side and let the chicken set in the brine for at least 30 to 45 minutes.

Waffles:

Preheat your waffle iron and spray with a non-stick cooking spray. Turn your oven on to the 'Warm' setting or set to 200°F.

In a large bowl, whisk together flour, baking powder, sugar, salt, and cinnamon. In a separate medium sized bowl, beat the egg and add the vegetable oil, milk, and vanilla extract. Whisk the wet mixture into the dry ingredients and mix until the lumps are gone.

Pour the batter into your waffle iron and cook according to the waffle iron's directions. Place them in the oven to keep warm.

Fried Chicken:

Whisk the flour, cornstarch, baking powder, garlic powder, onion powder, salt, and pepper and place in a gallon storage bag.

Bring a pot or pan of cooking oil to 350°F, or pre-heat your deep fryer to 350°F. Once the temperature is reached, remove the chicken from the brine, and place in the bag with the flour mixture. Seal the bag and shake so that each piece of chicken is completely covered, then remove, and place in hot cooking oil. Fry, turning every few minutes, for about 10-12 minutes or until a dark, golden brown. Remove from the oil and place on a cooking rack or paper towels and drain the oil.

Place a piece of the fried chicken on a waffle, top with spicy pickles and serve with hot honey and maple syrup.

NOTES

Waffle quantity is based on a mini-waffle iron.

You can make your own buttermilk if you don't have any handy. Place one tablespoon of white vinegar or lemon juice in your measuring cup and then fill with regular milk to the one cup line. This scales at the ratio of one tablespoon to one cup of milk less one tablespoon.