



Chicken and Waffles

Servings: 5

Prep Time: 10min

Cook Time: 20min



Ingredients

Waffles

- 2 cups all-purpose flour
- ½ teaspoon salt
- ½ cup sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 large eggs , separated
- 1 ¾ cups buttermilk
- ½ cup butter , melted
- 1 teaspoon vanilla extract

Southern Fried Chicken

- 1 whole chicken cut into 10 pieces
- 1 1/2 – 2 teaspoons salt adjust to preference
- ½ -1 tablespoon hot sauce
- 3-4 garlic crushed

- 2-3 teaspoons creole/chicken seasoning

Chicken Coating

- 3 cups all-purpose flour
- 1 cup cornstarch
- 2 teaspoons baking powder
- 1 tablespoon paprika
- 1 teaspoon salt adjust to taste
- 2 tablespoon garlic powder
- 2 tablespoon onion powder
- 1 teaspoon cayenne pepper
- 1 teaspoon white pepper
- 1- 1 1/2 tablespoon dried herbs Thyme, Oregano, Parsley
- 4 cups buttermilk

Directions

Waffles

1. Spray a waffle iron with non-stick cooking spray, then preheat. Preheat oven to 90 C degrees. (This helps to keep the waffle warm). Place a wire rack on a baking sheet; set aside
2. In a medium bowl, combine flour, salt, sugar and baking powder and baking soda. Set aside
3. In another bowl, mix together egg yolks, buttermilk, melted butter and vanilla extract

4. Pour into dry ingredients just until fully combined. Then beat egg whites until stiff; gently fold into batter
5. Pour or place about $\frac{3}{4}$ cup more or less (see manufacturer's directions) to pre-heated waffle iron until golden brown. Mine took about 4 minutes – cooking times varies . Again check your manufacturer directions
6. Place in preheat oven while finishing the rest of the waffles
7. Serve warm with chicken and syrup or honey. Enjoy!

Southern Fried Chicken

8. Place chicken in a large bowl or Large ziploc. Then seasoned with salt followed by all the crushed garlic, hot sauce and chicken/creole seasoning
9. Pour buttermilk in the marinated chicken, transfer the chicken to a 3.8l-sized zipper-lock freezer bag and refrigerate for at least 4 hours and up to overnight

Chicken Coating

10. In a large bowl, whisk together the flour, cornstarch, baking powder, salt, paprika, garlic powder, onion powder, cayenne pepper, herbs and white pepper
11. Remove all the marinated chicken from the buttermilk . Then dredge in flour mixture, shaking any excess flour. You may use a Ziploc bag for this process, too
12. Double dip the chicken in the remaining buttermilk(add fresh buttermilk as needed) followed by the flour mixture - shake off any excess flour. Let the chicken rest for about 10-15 minutes while preparing oil. This will help the coating to stay on better

Frying the Chicken

13. Heat oil in a deep fryer or cast iron skillet to 190 degrees C. Temperature will drop once you add chicken
14. Using a tong and carefully and slowly place the chicken in the hot oil. Work in batches. Do not overcrowd the skillet
15. Fry the chicken until golden brown, turning once every 10 to 20 minutes - depending on the size of the pieces. Chicken is done when it is no longer pink inside and its juices run clear. You may do a test by piercing the chicken with a fork
16. Drain the chicken on paper towels and then transfer them on a wire rack
17. Repeat with remaining chicken pieces; let it cool for at least 10 minutes before serving