

Chicken and Waffles

Makes: 4 servings

Total Time: 1 hour 15 minutes + marinating time

Ingredients:

For the chicken-

- 8 boneless, skin-on chicken thighs
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 cups buttermilk
- 1 teaspoon hot sauce, (more or less depending on spice preference)
- 1 teaspoon Worcestershire

For frying-

- 2 cups all-purpose flour
- ½ cup cornmeal
- 1 tablespoon seasoned salt
- 1 teaspoon smoked paprika
- ½ teaspoon freshly ground black pepper
- ½ teaspoon cayenne pepper
- ½ cup buttermilk, plus more if needed
- Canola or peanut oil for frying

For the waffles-

- 2 cups all-purpose flour
- ¼ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 ½ cups buttermilk
- 2 teaspoons vanilla
- 2 whole eggs + 2 egg whites
- 1 stick butter, melted

For topping-

- Maple syrup
- Butter, melted
- 1-2 jalapenos, chopped
- Blackberries

Directions:

In a plastic bag, add the buttermilk, hot sauce and Worcestershire. Massage the ingredients together. Season the chicken thighs with salt and pepper and add them to the bag. Seal and let the chicken marinate in the refrigerator overnight or up to 24 hours.

Preheat the oven to 350°F.

Remove the chicken from the refrigerator half an hour before frying. This keeps the chicken from cooling down the oil.

Set up two shallow bowls for dredging. In one bowl, whisk together the flour, cornmeal, seasoned salt, paprika, ground pepper, and cayenne pepper. Add buttermilk to the second bowl.

In a medium heavy bottom skillet or Dutch oven, heat about 1 ½ - 2" oil over medium-high heat, until it's 365°F.

Working in batches, dip chicken strips in buttermilk, then into the flour mixture and back into the flour mixture. Tap off the excess flour and gently place into the hot oil. Avoid overcrowding the pan, cooking only 3-4 pieces at a time. Fry for 5-7 minutes, turning occasionally with tongs until the chicken is crispy and a deep golden brown. Make sure to also keep an eye on the temperature of the oil while frying. Transfer chicken to a baking sheet.

Once all chicken has been fried, transfer baking sheet to the oven for 15 minutes to finish cooking. Remove from oven, cover and keep warm.

To make the waffles – preheat waffle iron. Then combine flour, sugar, baking powder, and salt in a large bowl. Whisk together and set aside.

In a smaller bowl add buttermilk, vanilla, and eggs. Whisk to combine. Add wet ingredients to dry ingredients and stir until just combined. Stir in the melted butter and mix until combined.

Lightly coat waffle iron with vegetable spray if necessary. Scoop batter onto center of waffle iron. Close lid and bake until browned and crisp, about 5-7 minutes. Place waffles on a baking sheet and keep warm in the oven while you continue cooking the rest of the waffles.

To serve, stack 2-3 waffles and top with 1-2 pieces of chicken. Drizzle with maple syrup, additional butter, sliced jalapenos and blackberries as desired. Serve immediately.