

Chicken and Waffles

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Ingredients

Chicken:

8 assorted, bone-in pieces of chicken (wings, thighs, drumsticks)
2 cups buttermilk
1 1/2 cups flour
1/3 cup cornmeal
3 tablespoons cornstarch
2 teaspoons paprika
2 teaspoons onion powder
1 1/2 teaspoons Worcestershire sauce
1 teaspoon garlic salt
1 teaspoon black pepper
vegetable oil, for frying

Waffles:

3 cups waffle mix of your choice
1 1/2 cups water
1/2 cup vegetable oil
1/4 teaspoon cinnamon
1 pinch nutmeg
maple syrup, garnish
butter, garnish
waffle iron

Directions

In a medium bowl, stir together buttermilk and Worcestershire sauce.

Place chicken pieces in a large, Ziploc bag, then pour buttermilk into the bag, seal it and refrigerate for 2-8 hours, or overnight.

Combine flour, cornmeal, cornstarch, salts, paprika, onion powder and pepper in a paper bag and shake well. Pour mixture into a shallow bowl or dish and set aside.

Heat 1-2 inches of vegetable oil in a heavy-bottomed pot or skillet until it reaches 375° F.

Remove chicken from buttermilk mixture and dredge both sides in seasoned flour mixture. Carefully drop chicken pieces in frying oil and cook for about 10 minutes per side, or until golden brown and cooked through. Don't overcrowd the pan. Use a slotted spoon to transfer chicken to a paper towel-lined plate. Cover with aluminum foil.

To prepare waffles: preheat waffle iron and combine waffle mix with water, vegetable oil, cinnamon and nutmeg. Mix well.

Once completely incorporated, spoon 1/4 cup of batter into waffle iron and cook according to packaging directions, or until golden brown.

Serve with butter and maple syrup, with fried chicken on top.