



## Chicken and Waffles

### **Chicken Seasoning:**

5 TBSP paprika	2.5 tsp Old Bay Seasoning
2 tsp cumin	3 TBSP garlic
2.5 tsp cayenne	3 TBSP onion powder
2.5 tsp ginger	2 TBSP salt

Mix together seasonings. Divide into two portions (half for the marinade, half for batter).

### **Chicken:**

4 c buttermilk	2lb all-purpose flour
3.5 lb chicken	Salt, Pepper and Oil for frying

Mix first half of seasoning with buttermilk. Marinate chicken in seasoned buttermilk, refrigerate overnight.

In a large bowl, mix the rest of the seasoning with flour. Add 2 TBSP black pepper and up to 6 TBSP salt (I only use 2 TBSP). Coat chicken well in flour. Fry chicken at 360° for 6 minutes (verify doneness). Allow cooked chicken to rest and drain for 2 minutes. Sprinkle additional black pepper and cayenne, if desired.

### **Waffles:**

#### **Wet Ingredients:**

3 C milk  
½ c Belgian Beer  
1.5 tsp vanilla  
2 eggs  
4 Oz melted butter

#### **Dry Ingredients:**

4 C cake flour  
5 TBSP sugar  
1 TBSP malt powder  
2 TBSP baking powder  
2 tsp salt

In large bowl, combine wet ingredients. In second bowl, sift together dry ingredients. Add dry ingredients to wet, stir to barely combine. Cook in waffle iron until golden brown.

Top finished waffles with the fried chicken and syrup. This is a family favorite and a B&B favorite! We use the chicken recipe and waffle recipes separate for other dishes. This recipe was adapted from an old one I have with very few notes, I apologize I can't give full credit to the original author.