

Chicken & Waffles

| Fried Chicken Ingredients | Dressing/Sauce Ingredients |
|--|---------------------------------|
| • 4 eggs | • 1 cup mayonnaise |
| • ¼ cup heavy whipping cream | • ¼ cup maple syrup |
| • 2 tablespoons cayenne pepper | • 2 teaspoons horse radish |
| • 1 tablespoon salt | • 1 teaspoon dry mustard powder |
| • 1 tablespoon black pepper | |
| • 2 cups all-purpose flour | |
| • 1 cup cornstarch | |
| • 1 tablespoon salt | |
| • 1- quart (4 cups) Peanut oil for frying | |
| • 8 chicken tenders | |
| • 1 slice of cheese for each person in your group. | |

Fried Chicken Directions:

1. Defrost your chicken in the microwave. While it is defrosting move on to steps 2&3
2. Prepare the egg mixture by whisking together the eggs, cream, cayenne pepper, 1 tablespoon salt, and black pepper in a large glass bowl.
3. In gallon sized zip lock bag shake together the flour, cornstarch, and 1 tablespoon salt.
4. Dip the chicken into the beaten egg mixture, then place into the zip lock bag with the flour mixture and shake to coat.
5. Place the breaded chicken onto a wire cooling rack and let sit while you heat up your oil.
6. Heat about 3 inches of oil in a LARGE saucepan.
7. In small batches, fry chicken 5-8 minutes until golden brown.
8. Remove chicken and drain on paper towels. Set aside or keep warm in a low heated oven.

Dressing/Sauce Directions:

1. Combine the mayonnaise, maple syrup, horseradish, and mustard powder in a medium glass bowl.

Sandwich Directions:

1. To assemble the sandwiches: place a waffle on a cookie sheet, top the waffle with the fried chicken and a slice of cheddar cheese. Do this with enough waffles for everyone in your group to have a sandwich. DO NOT PUT THE TOP WAFFLE ON THE SANDWICH YET!
2. Broil the sandwich for 3 minutes or until cheese is melted. BE VERY CAREFUL WHEN BROILING IN THE OVEN. THE FOOD CAN BURN VERY QUICKLY
3. Spread the maple mayonnaise on the remaining waffles (the top of the sandwich) and place on the top of the sandwich

Chicken & Waffles

| Waffle Ingredients | |
|--------------------|------------------------------|
| • | 1 ½ cups all-purpose flour |
| • | 3 ½ teaspoons baking powder |
| • | 1 teaspoon salt |
| • | 1 tablespoon white sugar |
| • | 1 ¾ cups milk |
| • | 1 egg |
| • | 3 tablespoons butter, melted |

Waffle Directions

1. In a large bowl, sift together the flour, baking powder, salt, and sugar.
2. Make a well in the center. (see picture example)
3. Pour the milk into the well.
4. Add the egg and melted butter into the well.
5. Mix until smooth.
6. Spray your waffle iron with cooking spray
7. Pour or scoop the batter onto the waffle iron, using approximately ¼ cup for each waffle, and cook.
8. You need to have enough waffles for everyone in your group to have 2 waffles.

