



Chicken and Waffles

Oscar · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

This chicken and waffles recipe has crunch sweet spicy and savory all in one

Ingredients

— - 4 eggs - ¼ cup heavy cream - 2 tablespoons cayenne pepper - 1 tablespoon salt - 1 tablespoon ground black pepper - 2 cups all-purpose flour - 1 cup cornstarch - 1 tablespoon salt - 1 quart peanut oil for frying - 8 chicken tenders - 1 cup mayonnaise - ¼ cup maple syrup - 2 teaspoons prepared horseradish - 1 teaspoon dry mustard powder - 12 slices bacon - 8 plain frozen waffles - 8 thin slices Cheddar cheese

Instructions

1. Whisk together eggs
2. cream
3. cayenne pepper
4. 1 tablespoon salt
5. and black pepper in a large bowl until well combined; set aside. Shake together flour
6. cornstarch
7. and 1 tablespoon salt in a paper bag; set aside. Dip chicken into beaten egg mixture
8. then place into flour mixture in the bag and shake to coat. Place breaded chicken onto a wire rack; do not stack. Let chicken rest for 20 minutes to allow coating to set. Heat about 3 inches oil in a deep fryer or large saucepan to 375 degrees F (190 degrees C). In small batches
9. fry chicken until golden brown
10. 5 to 8 minutes. Remove chicken to a paper towel-lined plate to drain. Set aside or keep warm in a low oven. Combine mayonnaise
11. maple syrup
12. horseradish
13. and mustard powder in a medium bowl. Set aside. Preheat the oven's broiler. Place bacon in a large
14. deep skillet and cook over medium-high heat
15. turning occasionally
16. until evenly browned
17. about 10 minutes. Drain bacon on a paper towel-lined plate. Place 4 waffles on a cookie sheet. Top each waffle with 2 chicken tenders
18. 3 bacon slices
19. and 2 cheese slices. Cook under the preheated broiler until cheese is melted
20. 3 to 5 minutes. Spread 3 tablespoons maple mayonnaise on each of the remaining 4 waffles and place on top of sandwich. Editor's Notes: The nutrition data for this recipe includes the full amount of the breading ingredients. The actual amount of the breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
21. ingredient density
22. and the specific type of oil used.