

chattavore

CHICKEN & WAFFLE SANDWICHES

Prep Time: 30 minutes

Cook Time: 30 minutes

Serves 4

For the pimento cheese waffles:

- 9 1/2 ounces (about 2 1/4 cup) flour (I used white whole wheat flour)
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 3 eggs, lightly beaten
- 2 cups buttermilk
- 2 ounces (4 tablespoons) unsalted butter
- 1 cup pimento cheese
- cooking spray or vegetable/canola oil

For the fried chicken:

- 2 cups buttermilk
- 3 teaspoons salt
- dash sriracha or hot sauce
- 2 chicken breasts, sliced in half lengthwise into 2 cutlets each
- 1 1/2 cups flour
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon black pepper
- 1/4 teaspoon cayenne pepper
- vegetable, canola, or peanut oil

For serving:

- hot sauce or Buffalo wing sauce
- maple syrup
- dill pickle chips

1. Brine the chicken: Up to 12 hours prior to cooking the chicken, whisk the buttermilk, salt, and hot sauce or sriracha in a large bowl. Place the chicken into the buttermilk brine. Cover and refrigerate.
2. Make the waffle batter: Whisk the dry ingredients together in a large bowl. Add the buttermilk, eggs, and butter and whisk until incorporated. Add the pimento cheese and stir with a large spoon to fully combine. Set aside to rest.
3. Place a baking sheet in the oven and preheat to 200 degrees. Preheat the waffle iron. Prepare the waffles according to manufacturer's directions, spraying the iron with cooking spray or brushing

with oil prior to preparing each waffle. When the waffles are fully cooked, place in the preheated oven until ready to serve.

4. While the waffles are cooking, cook the chicken. Pour about an inch of oil into a 10-inch skillet and preheat over medium-high. Whisk together the flour, salt, onion and garlic powder, cayenne pepper, and black pepper together in a pie pan.
5. Using tongs, remove one piece of chicken at a time from the brine. Dip into the flour on both sides, then dip back into the buttermilk and back into the flour. Fry on each side for about five minutes, until golden. Remove to a plate lined with paper towels. If not serving immediately, place on a baking sheet in the oven to keep warm. I cook the chicken in two batches so that the pan does not get crowded.
6. To serve, place each piece of chicken on a waffle. Drizzle with hot/Buffalo sauce and maple syrup. Top with pickles and another waffle (if using Belgian waffles, like I did, cut the waffles in half and use one half as the top and one half as the bottom).