



BOON FLY CAFÉ CHICKEN & WAFFLES

Chicken *meets* Waffles at The Boon Fly Café! This recipe has crunch, sweet and spicy, savory all in one dish. Make breakfast or lunch interesting and fun with our inventive twist on these two staple food favorites.

Chicken:

1- 3 Pound All Natural Chicken Cut into 10 pcs

2 Cups Franks Hot Sauce

1 Cup Buttermilk

Waffles:

2 Cups AP Flour

¼ Cup Malt Flour

2 TBL Corn Meal

2 TBL Sugar

1 TBL Onion Powder

1 TBL Garlic Powder

2 Cups AP Flour

Kosher Salt & Freshly Ground Pepper

1 ¼ TSP Baking Powder

½ TSP Salt

2 Eggs

2 Cup Whole Milk

¼ Cup Melted Butter

Process: Place chicken in a large bowl with hot sauce, buttermilk, onion and garlic powder and mix well to evenly coat chicken pieces. Place in a container and refrigerate for 24 hours to marinate.

1 TBL Vanilla Extract

Butter

Maple Syrup

Powder Sugar

Process: In a large bowl mix all dry ingredients together. Add eggs, then milk, vanilla and melted butter. With a whisk mix wet ingredients thoroughly into dry. Let batter rest for 10 minutes before using.

Remove chicken from marinade and season with salt and pepper. Dredge in AP Flour and fry at 350 degrees for 13 minutes. While chicken is frying, place batter in a waffle iron a cook until done. Place waffle on bottom of plate, spread with butter and sprinkle powder sugar. Place pieces of Fried Chicken on top of waffle and serve with warm Maple Syrup on the side.

