



Fried Chicken with Waffles & Cinnamon-Infused Butter

Yield: 8 Servings

Brine

Ingredient	Amount
Sugar, granulated	1/2 C
Salt	1/4 C
Bay leaf	1 Ea
Black peppercorns	1 tsp
Coriander seeds	1 tsp
Water	1 Gal

Fried Chicken

Chickens, whole, 3 lb avg, cut into 8 pieces each	2 Ea
Buttermilk	3 C
Kosher salt	2 3/4 TBSP
Flour	3 C
Paprika	1 3/4 TBSP
Cayenne pepper	1 3/4 TBSP
Black pepper, cafe	2 tsp
Oil for frying	As needed

Waffles

Flour, all purpose	2 C
Baking powder	3 1/2 tsp
Sugar, granulated	1 tsp
Salt	1/4 tsp
Large Eggs	2 Ea
Butter, melted	4 TBSP
Buttermilk	1 1/2 C

Honey-Cinnamon Butter

Yield: 3/4 C

Butter, unsalted, room temperature	4 oz
Honey	3 TBSP
Cinnamon, ground	1/4 tsp
Salt, Kosher	1/8 tsp

Fried Chicken

1. To make the brine combine the sugar, salt, bay leaf, black peppercorns, coriander seeds and water.
2. Place the chicken in a plastic container and pour the brine over the chicken. Cover with film wrap and refrigerate for 12–24 hours.
3. Remove the chicken from the brine, remove any peppercorns stuck to the skin, and let the

chicken dry slightly on a wire rack while preparing the buttermilk and flour.

4. In a large bowl, stir together the buttermilk with 1 TBSP of the salt. In another large bowl, stir together the flour, paprika, cayenne pepper, and black pepper.

5. Dredge the chicken 4 pieces at a time in the flour. Transfer to the buttermilk, gently shaking the bowl coat the chicken. Transfer the chicken back to the flour, being careful not to scrape off the batter. Gently shake the bowl to coat the chicken with flour, then transfer the pieces to a wire rack, again being careful not to scrape off the batter. Repeat with the remaining pieces of chicken and let dry on the wire rack for approximately 30 minutes.

6. Add oil into a 5-quart pot and heat it to a temperature of 350 degrees. Cook the white and dark meat separately over medium heat. The oil will cool to about 300 degrees after adding the chicken. This is the correct heat for cooking the chicken. Cook for 5 minutes, then turn the chicken over and cook for an additional 10 minutes for white meat and 12 minutes for dark meat. Drain on a wire rack and repeat with remaining chicken. Keep chicken warm.

Waffles

1. Preheat a waffle iron and lightly grease. Into a large bowl, sift the flour, baking powder, sugar, and salt together.

2. In a clean bowl, beat the eggs. Then add the butter and buttermilk and beat to combine. Now add the wet ingredients to the dry ingredients and mix well.

3. Pour the batter into the hot waffle iron and cook until golden brown and lightly crisp. Remove, top with a slice of honey-cinnamon butter, and serve with the chicken.

Honey-Cinnamon Butter

1. Combine the butter, honey, cinnamon and salt in a mixing bowl fitted with a paddle attachment. Reserve and serve at room temperature.