



Chicken and Waffles Sliders

WHAT'S NEEDED

Ingredients:

- 3 cups waffle mix (according to the package directions)
- 2 boneless, skinless chicken breasts
- 2 cups buttermilk
- ½ cup Cholula Original Hot Sauce
- 2 cups all-purpose flour
- 2 tbsp. kosher salt
- 2 tbsp. garlic powder
- canola oil for frying
- 12 eggs (optional)

HOW TO MAKE

Preparation - 12-14 sliders

1. Filet chicken breasts in half, then cut into 2 inch squares. Pound out to ¼ inch thick pieces. Place in a large freezer bag. In a bowl, mix buttermilk and Cholula Original Hot Sauce and pour over the chicken. Refrigerate for at least 2 hours up to overnight.
2. To make the waffles, preheat a regular waffle maker. Mix the waffle batter and place 2 - 3 tbsp. in the center of the iron. Cook for 3 minutes or according to your maker's instructions. Set on a cooling rack and repeat until you have about 24 mini waffles.

3. When ready to fry chicken, remove bag of chicken from the refrigerator and keep at room temperature for 30 minutes. Remove the chicken from the bag and pour the reserved buttermilk mixture into a shallow bowl. Stir the flour, kosher salt and garlic powder until combined and pour half of the flour mixture into another gallon freezer bag. Dredge 4-5 chicken pieces in the reserved buttermilk mixture, shake off the excess, then place the pieces in the bag with the flour and shake until well coated.

Repeat the process one more time. Place the coated chicken pieces on a wire cooling rack with a tray underneath and let the chicken rest for 15 minutes. Repeat with all of the chicken pieces.

Add ¾ inch of oil to a heavy bottomed cast iron pan and heat to 375°F.

Add 3-4 pieces of chicken to the oil at a time, careful not to overcrowd. Cook for 4 minutes on each side or until golden brown and internal temperature reaches 180F. Remove chicken and sprinkle lightly with kosher salt. Repeat with the remaining chicken.

4. Stack the chicken in between the waffles and drizzle or serve with "Cholula Maple Syrup" (see recipe in "Sauce section" of recipe book). Top with a fried egg, if desired.

