



chicken and waffle sandwich;

1. (cheek-ehn ahnd wah-full sand-weech) *noun*. Fried buttermilk chicken, bacon tomato jam, crisp bacon, and avocado between two waffles.
2. Produces 2 Servings.
3. Preparation 1 hour 20 mins.
4. Oven temperature set to --.

Ingredients;

Fried Chicken

1 lb. chicken breasts, cut in half
1½ c. milk
1½ tsp. vinegar
1½ c. flour
1 tsp. ea. salt, pepper, garlic powder, cayenne,
canola oil, for frying

Sandwich

4 Tbsp. maple mustard sauce
4 Tbsp. bacon jam
1 avocado, sliced
2 slices bacon, fried and crisp
4 waffles

Instructions;

Fried Chicken

1. Mix milk and vinegar and let sit for 5 minutes to create buttermilk.
2. Add sliced chicken breasts to a large bowl and cover with buttermilk so they are submerged. Cover and refrigerate for 30 mins.
3. In a shallow and wide dish combine flour, salt, pepper, garlic powder, and cayenne, and mix together thoroughly.
4. Remove chicken from fridge, saving the milk. Coat each piece of chicken twice, dipping in buttermilk, and coating thoroughly in flour mixture. Set on a wire rack and allow 5 mins for coating to set.
5. Heat 2" of oil in a heavy pan. Once hot, fry the chicken in batches: approx. 5 minutes per side, then remove to a wire rack to cool.

Sandwich

6. Assemble sandwich by adding maple mustard sauce, then bacon jam on the waffles. then add fried chicken and other toppings.