



chicken waffle sliders;

1. (chee-kehn wah-full sly-durz)
noun. Snack sized fried chicken nuggets on top of mini waffles.
2. Produces 6 Servings.
3. Preparation 1 hour 25 mins.
4. Oven temperature set to --.

Ingredients;

- | | |
|------------------------------|-----------------------|
| 1 large egg | 1 c. buttermilk* |
| 1 tsp. worchestershire sauce | 1 lb. chicken tenders |
| 2½ c. flour | 2 tsp. garlic powder |
| 2 Tbsp. powdered sugar | 3 tsp. salt |
| 2 tsp. pepper | 1 tsp. buffalo sauce |
| canola oil for frying | 20 mini eggo waffles |

*alternatively use milk or powdered buttermilk and water

Instructions;

1. In a large bowl whisk together buttermilk, egg, worchestershire shire, and buffalo sauce.
2. Slice chicken tenders into 1 inch cubes and add to the milk mixture. Toss together to coat. Most of the chicken should be submerged where possible. Refrigerate for 30 minutes up to 4 hours.
3. In a separate large bowl combine the dry ingredients.
4. Begin heating oil to 350-375° for frying.
5. Remove chicken from refrigerator and toss in the dry mixture. For an extra crispy skin, return to milk and coat in dry mixture again.
6. Add coated chicken to the hot oil. The temperature will drop, so ideally keep it around 300-325 and cook 2-3 minutes on each side or until golden brown and cooked through. Remove to paper towel.
7. Toast waffles according to package and top with chicken and maple svrup