

Chicken and Buttermilk Waffles

Servings: 4

Chicken

INGREDIENTS

- Optimax® oil, for frying
- 8 ea Chef's Line™ chicken osso buco
- 1 c all-purpose flour
- tt kosher salt and black pepper

PREPARATION

Heat to 350° enough oil to come about 1-in up the sides of a large, deep cast-iron skillet. Rinse chicken under cold, running water and do not dry; leave wet. In a large, sealable bag, combine flour, salt and pepper. Add the chicken osso buco one at a time, seal and shake to coat evenly. Remove and place on a wire rack over a baking sheet and let sit for 5 to 10 minutes. Carefully add chicken to the hot oil and fry, turning once until golden brown and the meat is cooked through, 20 to 30 minutes. Remove and drain on paper towels. Remove the pan from the heat. With a slotted spoon, scoop out any browned bits remaining in the pan and drain on paper towels.

Buttermilk Waffles

INGREDIENTS

- 2 c all-purpose flour
- 3½ t baking powder
- 1 t sugar
- ¼ t salt
- 2 large eggs
- 4 T unsalted butter, melted
- 1½ c buttermilk
- unsalted butter, topping
- maple syrup

PREPARATION

Into a large bowl, sift together dry ingredients. In a clean bowl, beat eggs. Add butter and buttermilk and beat to combine. Add the wet ingredients to the dry ingredients, and mix well. Pour the batter into a hot, lightly greased waffle iron and cook until golden brown and lightly crisp. Remove and, if desired, top with a slice of butter, and serve with the chicken and maple syrup.

