

Chicken and Waffles with Cayenne-Cinnamon Syrup

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		chicken
3	cups	buttermilk
1	tablespoon	hot sauce
3	tablespoons	salt
1	teaspoon	dried sage - crushed
2	teaspoons	cayenne powder
1	teaspoon	black pepper
1	pound	boneless skinless chicken breast - cut into strips
3	cups	flour
1	teaspoon	baking powder
2		egg
4	cups	vegetable oil
12		frozen belgian waffles
		syrup
2	cups	maple syrup
1 1/2	teaspoons	cinnamon
3 1/2	tablespoons	roasted chile oil

In a large container, combine buttermilk, hot sauce, 2 tablespoons salt, sage, 1 tspn cayenne and 1/2 tspn black pepper. Stir well and add chicken strips. Cover and refrigerate for 1-3 hours.

In a wide dish, combine flour, baking powder and the remaining salt, pepper and cayenne. Transfer chicken to flour and coat evenly. Reserve 1/2 cup of marinade.

In a medium bowl, beat eggs and reserved marinade. Dip 1 piece of chicken at a time into egg mixture and return to flour, rolling carefully to avoid separation.

In a Dutch oven over med-high heat, warm vegetable oil until 325. Add as much chicken as will fit without crowding. Fry for 6-8 minutes, carefully flip the pieces over and cook for 6-8 more minutes. Repeat and drain on paper towels.

Whisk syrup ingredients together in a small saucepan over low heat. Serve warm over chicken and waffles.