

# Hotlanta Style Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3/4	cup	flour
1/4	cup	cornstarch
1/2	teaspoon	baking powder
1/4	teaspoon	baking soda
1/2	teaspoon	salt
1	cup	buttermilk
1/3	cup	peanut oil
1		egg
1	teaspoon	sugar
		peanut oil
1/2	cup	flour
1	cup	panko crumbs
3/4	teaspoon	cajun seasoning
10	dashes	hot sauce
1		egg - beaten
1	tablespoon	water
12		chicken tenderloins
		salt and pepper
1	cup	mayonnaise
1/4	cup	pure maple syrup
1/2	teaspoon	mustard powder
1	teaspoon	horseradish
12	slices	applewood smoked bacon - crispy
8	slices	sharp cheddar cheese

In a large bowl, combine the flour, cornstarch, baking powder, baking soda, and salt; mix well. Add the buttermilk, peanut oil, egg and sugar. Mix. Let sit 30 minutes.

Cook at least 4 waffles. Cool. Split horizontally.

Heat 3 inches peanut oil to 375.

Place flour in bowl. Mix panko and cajun seasoning in another bowl. In a thord bowl mix hot sauce, egg and water. Remove tendon from chicken. Roll each chicken in flour, then egg mixture, then panko mix. Fry until cooked though and browned, 3-5 minutes. Season with salt and pepper. Keep warm.

Mix mayo, syrup, mustard and horseradish.

Lay 1/2 of waffle bottom on ovenproof plate. Top with 3 tenders, 3 slices of bacon, and 2 slices of cheddar. Broil until cheese melts. Spread 3 tablespoons mayo mixture on the top waffle and top sandwich.