THE J.M. SMUCKER Co

# Crispy Fried Chicken and Waffles

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 20 mins | 1 hr | 6 | N/A |

## Ingredients

- **Milk Brine:**
- 1 can (370 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free
- 1/4 cup (50 mL) lemon juice
- 1 egg
- 1 tsp (5 mL) smoked paprika
- 1 tbsp (15 mL) paprika
- 1 tbsp (15 mL) garlic powder
- 1 tbsp (15 mL) dried oregano
- 1 tbsp (15 mL) ground black pepper
- 2 tbsp (30 mL) brown sugar
- 12 boneless skinless chicken thighs
- **Flour Mixture:**
- 2 cups (500 mL) **Robin Hood®** Best for Blending Flour

  Robin Hood® Best for Blending Flour

- 2 tsp (10 mL) garlic powder
- 2 tsp (10 mL) onion powder
- 2 tsp (10 mL) black pepper
- 1 tsp (5 mL) salt
- 2 tsp (10 mL) dried oregano
- 4 cups (1 L) Vegetable Oil for Frying
- **Waffles:**
- 2 eggs
- 1/4 cup (50 mL) sugar
- 1/2 cup (125 mL) Vegetable Oil
- 1 tsp (5 mL) vanilla
- 1 3/4 cups (425 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

  **Robin Hood®** Original All Purpose Flour

- 4 tsp (20 mL) baking powder
- 1/2 tsp (2 mL) salt
- **Sriracha Maple Syrup:**
- 1/4 cup (50 mL) maple syrup
- 2 tbsp (30 mL) siracha

## Directions

**Step 1:**

Milk Brine: Whisk all ingredients except chicken together in small bowl. Pour into re-sealable bag and add chicken. Refrigerate overnight.

**Step 2:**

Flour Mixture: Place a wire cooling rack over a rimmed baking sheet. Combine flour and spices in medium bowl or bag. Remove chicken from marinade and dredge in flour mixture. Thoroughly coat chicken and place on wire rack. Meanwhile, preheat oil in deep fryer or large pot to 375°F. If using a pot, be careful not to fill it more than halfway with oil. Carefully place chicken, 2 pieces at a time into hot oil. Cook on each side 2-3 minutes or until golden and the chicken reaches an internal temperature of 165°F. Remove to paper towel lined baking sheet. Keep warm while preparing waffles.

**Step 3:**

Waffles: Whisk eggs, sugar, oil and vanilla in medium bowl. Add remaining ingredients and mix until a few lumps remain. Grease waffle iron and preheat to medium high. Drop batter onto hot waffle maker, 1/2 cup (125 mL) at a time and cook until golden.

**Step 4:**

Sriracha Maple Syrup: Combine ingredients.

# Images

