Macaroni Mike’s Chicken & Waffles

NIBBLEDISH CONTRIBUTOR

Ingredients

Chicken:

1 broiler/fryer chicken, cut into 8 pieces
2 tablespoons kosher salt
2 tablespoons Hungarian paprika
2 teaspoons garlic powder

2 cups low fat buttermilk
2 teaspoons cayenne pepper
Flour (for dredging)

Crisco!!!! (NO substitutions! Crisco makes or breaks this recipe!)
Waffles:

4 ounces all-purpose flour4 ounces whole-wheat flour1 tbsp sugar2 tsp baking powder1 pinch salt3 eggs1 1/2 cup whole milkvegetable oil

Instructions

Chicken:

Place 8 chicken pieces into a covered container and cover chicken with buttermilk. Lid and refrigerate for 12

to 24 hours.

Slowly melt enough Crisco (over low heat) to come just 1/8-inch up the side of a 12-inch cast iron skillet or HEAVY fry pan. Once the shortening liquefies, begin to raise the heat up to 325 degrees F.

Drain chicken in a colander. Combine salt, paprika, garlic powder, and cayenne pepper. Generously season chicken with this mixture. Dredge chicken in flour - be sure to shake off excess.

Place chicken SKIN SIDE DOWN into the pan. Put thighs in the middle, and breast and legs around the edge of the pan. The oil should come about half way up the pan. Cook chicken until golden brown on each side, roughly 10 to 12 minutes per side. The internal temperature should be around 180 degrees.

Drain chicken on a rack over a sheet pan. DO NOT drain by setting chicken on newspaper, paper towels or brown paper bags.

If you need to hold the chicken before serving, cover loosely with foil but avoid holding in a warm oven, especially if it's a gas oven.

Waffles:
Combine dry ingredients in bowl. Combine eggs, milk & oil in another bowl, whisk to mix. Add wet works to dry goods and mix until MOST lumps are gone. Allow batter to rest for at least 30 minutes. Scoop 1/2 cup of batter out and onto HOT waffle iron.Remove when crisped to your liking.
Garnish with powdered sugar if desired.
Suggestions:
I like chicken gravy and fried-onions with Chicken & Waffles, but butter & syrup are just as good!