

Chicken & Waffle Sliders

Ingredients for the Fried Chicken:

4 boneless skinless chicken thighs, sliced
1/2 cup buttermilk
1 teaspoon hot sauce
1 teaspoon plus 1 tablespoon kosher salt
1 1/2 cups all-purpose flour
1 tablespoon kosher salt
1 teaspoon freshly cracked black pepper
2 teaspoons garlic powder
2 teaspoons smoked paprika
canola oil for frying

Ingredients for the coleslaw:

14 ounce coleslaw mix with red cabbage and carrots
1/2 cup mayonnaise
2 tablespoons white sugar
1 1/2 tablespoons lemon juice
1 tablespoon white vinegar
1/4 teaspoon kosher salt
1/2 teaspoon coarse ground black pepper

Ingredients for the Sliders:

Fried chicken
32 frozen mini waffles
1 cup cole slaw
toothpicks
2 Tablespoons maple syrup

Instructions - Fried Chicken

1. Slice chicken into small cubes to fit size of waffle sliders.
2. Add chicken, buttermilk, hot sauce, and 1 teaspoon kosher salt to a large bowl and marinate for 2-4 hours.
- 3.. Heat canola oil in a dutch oven until it reaches 350 degrees.
- 4.. In a large bowl, combine flour, remaining salt, pepper, garlic powder, smoked paprika, and canola oil. Place marinated chicken in the flour mixture until well coated.
- 5.. Fry chicken in batches until golden brown and cooked through, about 4 minutes per side. Rest the cooked chicken on wire rack to let cool.

Instructions - Coleslaw

1. Add the mayonnaise, sugar, lemon juice, white vinegar, salt and pepper to a large mixing bowl and mix.
2. Add in the coleslaw mix and stir well to combine.

Instructions - Sliders

1. Fry the chicken, mix the coleslaw and cook the waffles per the package instructions.
2. Place a small amount of coleslaw on top of a toasted mini waffle.
3. Add fried chicken.
4. Add the second mini waffle on top and secure with a toothpick. Repeat. Drizzle with maple syrup. Serve immediately.