

Crispy, Crunchy Chicken and Waffles

February 16, 2023

Recipe information

Yield 4 servings

Ingredients

CHICKEN

4 cups buttermilk

$\frac{3}{4}$ cup Frank's RedHot sauce

1 small bunch rosemary

1 small bunch sage

1 small bunch thyme

3 fresh bay leaves

2 $\frac{1}{2}$ lb. skinless, boneless chicken thighs

WAFFLES

3 cups all-purpose flour

1 Tbsp. plus $\frac{3}{4}$ tsp. baking powder

1 tsp. Diamond Crystal or $\frac{1}{2}$ tsp. Morton Kosher salt

2 large eggs
**Suggestion: Some recipes separate the eggs
and whip the whites until they form soft
peaks and add them at the end**

2 cups whole milk

Suggestion: Use 50-50 milk and buttermilk

$\frac{1}{2}$ cup (1 stick) unsalted butter, melted, slightly cooled

$\frac{1}{4}$ cup sugar

1 tsp. vanilla paste or extract

Nonstick vegetable oil spray

ASSEMBLY

1 Tbsp. plus $1\frac{1}{2}$ tsp. garlic powder

1 Tbsp. plus $1\frac{1}{2}$ tsp. Diamond Crystal or $2\frac{1}{2}$ tsp. Morton kosher salt

1 Tbsp. freshly ground white pepper

1 Tbsp. smoked paprika

2 tsp. ground mustard

1 tsp. cayenne powder

$2\frac{1}{2}$ cups all-purpose flour, plus more for baking sheet

$\frac{1}{4}$ cup cornstarch
**Suggestion: If you want more crunch, add
Panko or bread crumbs instead of flour**

Vegetable oil (for frying; about 9 cups)

Flaky sea salt

Pure maple syrup (for serving)

SPECIAL EQUIPMENT

A deep-fry thermometer

Preparation

CHICKEN

Step 1

Whisk **4 cups buttermilk** and **¾ cup Frank's RedHot sauce** in a large bowl to combine. Add **1 small bunch rosemary, 1 small bunch sage, 1 small bunch thyme, 3 fresh bay leaves,** and **2½ lb. skinless, boneless chicken thighs.** Cover and chill at least 3 hours and up to 12 hours.

WAFFLES

Step 2

Whisk **3 cups all-purpose flour, 1 Tbsp. plus ¾ tsp. baking powder,** and **1 tsp. Diamond Crystal or ½ tsp. Morton Kosher salt** in a medium bowl to combine.

Step 3

Separate yolks from **2 large eggs** over a small bowl to catch egg whites. Place yolks in a large bowl. Set egg whites aside. Add **2 cups whole milk, ½ cup (1 stick) unsalted butter, melted, slightly cooled, ¼ cup sugar,** and **1 tsp. vanilla paste or extract** to bowl with egg yolks and whisk until smooth. Whisking constantly, gradually add dry ingredients; continue to whisk until incorporated. Lightly whisk reserved egg whites until foamy, then fold into batter with a rubber spatula.

Step 4

Heat a waffle iron on medium-high; lightly coat with **nonstick vegetable oil spray**. Pour $\frac{1}{2}$ cup batter onto iron and cook until waffles are golden brown and cooked through, about 4 minutes. Repeat with remaining batter, coating iron with more nonstick spray as needed.

ASSEMBLY

Step 5

While you are cooking the waffles, mix **1 Tbsp. plus $1\frac{1}{2}$ tsp. garlic powder, 1 Tbsp. plus $1\frac{1}{2}$ tsp. Diamond Crystal or $2\frac{1}{2}$ tsp. Morton kosher salt, 1 Tbsp. freshly ground white pepper, 1 Tbsp. smoked paprika, 2 tsp. ground mustard, and 1 tsp. cayenne powder** in a baking dish to combine. Add **$2\frac{1}{2}$ cups all-purpose flour** and **$\frac{1}{4}$ cup cornstarch** and whisk until incorporated.

Step 6

Working with 1 piece at a time, remove chicken from marinade, letting excess drip back into the bowl. Transfer to baking dish with seasoned flour mixture and turn to coat thoroughly on both sides, gently pressing to adhere, then shake off excess. Place on a lightly floured parchment-lined baking sheet.

Step 7

Pour **vegetable oil** into a large heavy pot fitted with thermometer to come 2" up sides. Heat oil over medium-high until thermometer registers 325°. Carefully add 3 or 4 pieces of chicken to pot and cook, adjusting heat to keep oil between 310°–325°, until golden brown and crisp, 8–10 minutes. Using tongs, transfer to a wire rack set inside another rimmed baking sheet; season immediately with **flaky sea**

salt. Repeat with remaining chicken.

Step 8

Serve chicken on top of waffles, drizzled generously with **pure maple syrup**.

Tags

Main

Brunch

Dinner

Waffle

Chicken Thigh

Chicken

Poultry

Buttermilk

Dairy

Nut Free

American

Deep Fry

Bon Appétit

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