



Southern Style Chicken and Waffles with Hot Honey

Serves 2

Ingredients

- 2 cups Buttermilk
- 1 cup Pickle Brine
- 1 ¾ cup All-Purpose Flour
- 1 tsp Salt
- 1 tsp Pepper
- 4 tbsp Dinosaur BBQ Foreplay Spice Rub
- 1 ½ cups Cooking Oil
- 1 pkg Bindi Dessert USA Waffles
- 1 large Chicken Breast
- 1 bottle Mike's Hot Honey



Instructions

1. Starting at an angle evenly cut three times into the chicken breast to create four chicken cutlets of equal thickness.
2. In a mixing bowl combine the buttermilk and pickle brine. Whisk together then place the chicken cutlets into the bowl to soak for 30 minutes to an hour.
3. To dredge the chicken combine the seasoned flour with the Dinosaur spice rub into a mixing bowl. Stir the dry products until they are combined evenly. Take one cutlet out of the buttermilk mixture and place into the flour mixture. Evenly coat the cutlet then dunk it back into the milk mixture. After place the cutlet back into the flower mixture one more time. Place the breaded cutlet onto a plate and repeat the wet to dry dipping twice for each chicken cutlet. The extra dip into the wet and dry bowls give the chicken an extra coating to create a crispy outside.
4. In a 350 degree oven bake the waffles for 5 minutes. Pour the cooking oil into a frying pan. Slowly bring the temperature up to 320 degrees. Gently lay the chicken into the hot oil and let it cook for 3 to 4 minutes. If you start to see white smoke turn down the flame. Your waffles should be nice and toasted and ready to be taken out of the oven. Gently turn the cutlets over and let the other side cook for the same amount of time.
5. Once the chicken cutlets and waffles are done its time to plate. Place the fried chicken onto the waffles and top with Mike's hot honey. This hot and sweat honey is the perfect addition to this dish. If desired add some dill pickles and enjoy!