

# Fried Chicken and Waffles

## Chicken

### Ingredients:

- 4 1/2 tsp kosher salt
- 2 tsp lemon zest (from 1 large lemon)
- 1/2 tsp sweet paprika
- 4 lbs bone-in chicken breasts (about 8 small breasts)
- 8 cups vegetable oil
- 2/3 cup instant flour, such as Wondra
- 1/2 cup finely ground cornmeal
- 1 tsp freshly ground black pepper

### Directions:

- In a small bowl, mix together 1 3/4 tsp salt, zest and paprika.
- Sprinkle the breasts evenly with the mixture on all sides, rubbing the mixture into the chicken gently.
- Place in a bowl and cover with plastic wrap.
- Poke a few holes in the top so that air can circulate around the chicken.
- Refrigerate at least 8 hours or overnight.
- Remove the chicken from the refrigerator and allow to sit at room temperature for 20 minutes.
- Heat a 10", straight-sided skillet over medium heat.
- Add the oil so it comes 1" up the side. Heat the oil until it reaches 325 degrees F on a deep-fry thermometer.
- In a shallow bowl or pie plate, whisk together the flour, cornmeal, remaining salt and the black pepper.
- Dredge each breast in the dry mixture, making sure each piece is covered well with the mixture.
- Place each piece of chicken in the hot oil, letting it fall away from you, as to not splash yourself with hot oil.
- Fry the chicken for 10 minutes on the first side.
- Gently flip each piece of chicken and continue cooking on the other side until golden brown and cooked through, about 10 more minutes.
- Remove the chicken from the oil and allow it to drain for 5 minutes on a paper-towel-lined plate.

## Waffles

### Ingredients:

- 6 cups waffle mix, such as Krusteaz
- 1 cup vegetable oil
- 1/2 tsp ground cinnamon
- Nonstick cooking spray
- Maple syrup, to serve
- Butter, to serve

Special equipment: Waffle iron

**Directions:**

Preheat a standard waffle iron.

With a whisk, mix together the waffle mix, 1 1/2 cups water, the vegetable oil and cinnamon until smooth.

Lightly spray the waffle iron with nonstick cooking spray.

Ladle approximately 3/4 cup of the batter into the iron and cook until the waffle is golden brown and crisp, 3 to 4 minutes.

Remove the waffle to a plate and repeat with remaining batter.

Serve the chicken and waffles hot, with maple syrup and butter.

Recipe courtesy of Giada De Laurentiis