

FRIED CHICKEN & ROSEMARY BELGIAN WAFFLES

Brine & Fried Chicken

INGREDIENTS

chicken -

- 10-12 pieces of chicken (we made 4 legs, 2 breasts, 4 thighs)

brine -

- 2-3 quarts of warm water
- scant 1/4 cup kosher salt
- juice from 2 oranges
- 1 star of anise
- 1 T black peppercorns
- 1 T chipotle smoked pepper
- 1 heaping t paprika
- 1 bunch fresh thyme
- 1 bunch fresh rosemary

to fry -

- 4+ cups buttermilk
- 2 cups flour
- 1/2 t old bay
- 1/2 t black pepper
- oil

equipment -

- candy or frying thermometer

DIRECTIONS:

1. 14 hours before it's time to fry the chicken (the night before) stir salt into warm water. Add remaining brine ingredients. Set aside until room temperature. Submerge chicken in brine either in a large pot or a sealable bag and pop in the fridge for 12-ish hours. 2 Hours before ready to serve remove chicken from the brine and place in a large bowl. Cover with buttermilk and leave at room temperature. When ready to fry it up, whisk together the flour, old bay and pepper in a separate bowl.
2. Heat oil in a large dutch oven until 350-370F. Frying 3 pieces at a time, remove chicken from the buttermilk, coat in flour mixture, and place in the hot oil. Cook for 10-14 minutes depending on the size of the chicken, or until they float and are nice and golden brown. Place on a baking sheet in a 200F oven until time to serve. Repeat with all the chicken until it's all fried. Serve with waffles.

Rosemary Belgian Waffles

INGREDIENTS:

- 4 eggs, yolks and whites divided
- 2 cups buttermilk
- 2 cups milk
- 4 cups cake flour
- 2 T baking powder
- 1 t kosher salt
- 2/3 cup oil
- 2 T fresh rosemary, chopped
- 1/4 cup brown sugar
- spicy honey, maple syrup, and hot sauce to serve

DIRECTIONS:

1. Preheat your waffle maker. Beat egg yolks, buttermilk, milk, cake flour, baking powder, salt, oil, rosemary, and brown sugar together with an electric mixer. Beat on low until just mixed. Increase speed to high until smooth. In a small bowl beat egg whites until stiff and fold into the batter. Cook according to your Belgian waffle maker's manufacturer's instructions. I have this one and so about 2 cups makes all 4 waffles. Pop in a warm oven with the fried chicken until all of the chicken and waffles are cooked.
2. Serve with spicy honey, maple syrup, hot sauce or whatever your heart desires!