

JIM BRADY'S

CHICKEN AND WAFFLES

Recipe Courtesy: Chef Marko Armour

Maple Sriracha Sauce

- 1 Cup Real Maple Syrup
- 1 Cup Sriracha Sauce

Combine the ingredients in a bowl and whisk together. This sauce is spicy! You can reduce the amount of Sriracha if you prefer it milder.

Cajun Bacon Dust

- ½ pound bacon, diced
- 3 TBSP Brown Sugar
- 1 ½ TBSP Cajun Seasoning

1. In a skillet over medium heat, cook bacon. You want to render the fat out of it.
2. Once bacon is crispy, drain the fat. Let the bacon cool.
3. Combine bacon, brown sugar and Cajun seasoning in a food processor.
4. Pulse well to grind it all together into a sand like mixture
5. Place this mixture in a non stick skillet and cook over low heat. Stir or toss pan continuously to prevent burning and sticking.
6. Brown sugar will begin to melt.
7. Once it liquefies but doesn't burn remove this from the heat. Stir.
8. The sugar will harden in the nonstick pan.
9. Once it is brittle put it back in the food processor and pulse to create dust.
10. Spread the dust out on a sheet pan to dry completely.
11. Store covered in a cool, dry place.

Fried Chicken

You can use any kind of chicken you want to for this recipe, breast, thigh or wings. We use thigh meat chunks at Brady's.

We dip the chicken in buttermilk and then in a seasoned flour. One possible recipe would be:

- 2 Cups AP Flour
- ½ TBSP Black Pepper
- 1 TBSP Salt
- 1 TBSP Montreal Steak Seasoning
- 1 TBSP Granulated Garlic

You can also bread your chicken in flour, egg and bread crumbs and pan fry it to reduce the grease.

To plate:

Fry your chicken. When the chicken is done, toss chicken in an ounce of maple Sriracha. Make a waffle with your batter of choice. Place the waffle on a plate. Place chicken on the waffle. Garnish with the bacon dust, candied walnuts, honey butter and drizzle with maple syrup.