**CHICKEN & CHEDDAR WAFFLES WITH MAPLE SYRUP**

**INGREDIENTS**
- Chicken drumsticks or thighs (or other protein of your choice)
- 1 boxed waffle mix of your choice
- 1 can of seltzer or club soda
- 1 tbsp Kosher salt
- 1 tbsp pepper
- 1 tbsp paprika
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp parsley flakes
- 1 cup all-purpose flour
- 1 cup panko bread crumbs
- Sharp cheddar cheese
- Maple syrup
- Vegetable or canola oil

**DIRECTIONS FOR WAFFLES**
- Preheat your waffle iron.
- Follow the instructions accordingly for the waffle mix of your choice.
- Add a splash of seltzer or club soda; this will ensure light, fluffy, and crispy waffles!
- Add a handful of shredded cheddar cheese to the batter (optional).
- Ladle the batter slowly into the waffle iron; be careful not to overfill.
- Allow to cook for 2-3 minutes; some waffle irons settings will let you know when it’s done.
- When done, drizzle maple syrup over your delicious waffle and enjoy!

**DIRECTIONS FOR FRIED CHICKEN**
- Briefly rinse your chicken portions with warm water and lemon in a large bowl. This will help to remove the slime and film off the chicken. After discarding water, pat portions dry with a paper towel.
- Combine all dry seasoning ingredients and evenly sprinkle over chicken pieces. If you’d like a zip, add 2-3 dashes of your favorite hot sauce (optional, for added flavor).
- Cover the bowl with plastic wrap and refrigerate for at least 30 mins to 4 hours.
- When ready to cook, pour the oil in a cast iron skillet until it is about 3/4 inch deep. You can also use a deep fryer if available. Heat to 350 degrees.
- Prepare the breading by combining the flour, panko bread crumbs, onion powder, garlic powder, pepper, paprika, and salt in a gallon sized resealable plastic bag. Mix it thoroughly.
- Working one to two pieces at a time, place the chicken in the breading mix and coat thoroughly. Tap off the excess.
- Place the breaded chicken into the 350 degree oil. Fry 3 or 4 pieces at a time. The chicken will drop the temperature of the oil so keep it as close to 350 degrees as possible. Fry each piece for 12-15 minutes, turning each piece over about every 2 minutes, until the chicken reaches an internal temperature of 165 degrees F.
- Remove from the oil and place on paper towels. Let them rest for at least 10 minutes before serving.