

The Perfect Chicken and Waffles Combo with Easy Homemade Waffles

The Soul-Satisfying Duo That's Always a Hit



OVEN
350°F

TIME
8 min

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INGREDIENTS

For the Chicken:

4 chicken thighs (bone-in, skin-on for maximum flavor)

1 cup buttermilk (for tender marinating)

1 cup all-purpose flour (for coating)

1 tsp paprika (adds smokiness)

1 tsp garlic powder

Salt and pepper, to taste

Vegetable oil, for frying

For the Waffles:

2 cups all-purpose flour

... cup granulated sugar

1 tbsp baking powder

$\frac{1}{2}$ tsp salt

1 $\frac{1}{2}$ cups milk

$\frac{1}{4}$ cup melted butter

2 large eggs

DIRECTIONS

- 1. Marinate the Chicken:** Place chicken thighs in a bowl and pour over the buttermilk. Add a pinch of salt and pepper, cover, and let marinate in the fridge for at least 1 hour (or overnight for extra juiciness).
- 2. Prep the Waffle Batter:** In a large bowl, whisk together flour, sugar, baking powder, and salt. In another bowl, combine milk, melted butter, and eggs. Pour the wet ingredients into the dry and mix until just combined. Set aside.
- 3. Fry the Chicken:** Heat about 1 inch of oil in a deep skillet to 350°F (175°C). In a shallow bowl, mix flour with paprika, garlic powder, salt, and pepper. Remove chicken from buttermilk, letting excess drip off. Dredge in seasoned flour. Fry 6-8 minutes per side or until golden brown and cooked through. Drain on paper towels.
- 4. Make the Waffles:** Preheat your waffle iron and lightly grease it. Pour in the batter (amount depends on your iron) and cook until golden and crisp. Keep waffles warm on a rack in a 200°F oven while frying the rest of the chicken.
- 5. Serve It Up:** Place a warm waffle on each plate. Top with a crispy chicken thigh. Add butter and drizzle with maple syrup-or a side of hot sauce if you're feeling bold!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-perfect-chicken-and-waffles-combo-with-easy-homemade-waffles/>