

Classic Chicken & Waffles: Your Ultimate Sweet & Savory Brunch

buttermilk-marinated chicken



OVEN
375°F

TIME
5 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

to create this fantastic Classic Chicken & Waffles:

DIRECTIONS

1. instructions. Lightly grease the waffle iron grids if necessary. Pour the appropriate amount of batter onto the hot waffle iron (usually about $\frac{1}{8}$ to $\frac{3}{8}$ cup per standard waffle). Cook for 3-5 minutes, or until golden brown and crispy, and steam stops escaping.
2. Plate the crispy fried chicken alongside hot, fluffy waffles. Drizzle generously with maple syrup or hot honey. Serve immediately and enjoy!

SWAPS & NOTES

Chicken Cut: While bone-in, skin-on chicken thighs are recommended for maximum juiciness and flavor, you can use boneless, skinless thighs or even drumsticks.

For quicker frying, you could also use chicken tenders, similar to how they're prepared in my [Air Fryer Honey Butter Garlic Chicken Tenders](#).

Buttermilk: Marinating in buttermilk is crucial for tenderizing the chicken and helping the breading stick.

If you don't have buttermilk, you can make your own by adding 1 tablespoon of white vinegar or lemon juice to a measuring cup, then filling the rest with regular milk to equal 1 cup.

TIPS FOR SUCCESS

Marinate Chicken Long Enough: The buttermilk marinade is key for tender, juicy chicken.

Maintain Oil Temperature: Using a thermometer to keep your oil between 350-375°F (175-190°C) is crucial for crispy, non-greasy fried chicken.

Don't Overcrowd the Pot: Fry chicken in batches to prevent the oil temperature from dropping too much, which leads to soggy chicken.

Pat Chicken Dry (before breading): This helps the breading adhere better and creates a crispier crust.

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

Original recipe: <https://chefmaniac.com/classic-chicken-waffles-your-ultimate-sweet-savory-brunch/>