

# Fried Chicken and Waffles Ingredients (Recipes):

## Belgium Waffles:

- 1 Package quick rising dry yeast
- 2 Cups lukewarm whole milk
- 4 Large eggs, separated
- 1 teaspoon vanilla extract
- 2 ½ Cups all-purpose flour
- ½ teaspoon salt
- 1 Tablespoon sugar
- ½ Cup (1 stick) melted, unsalted butter

## Spiced Maple Glazed Pecans: 375 degree oven

- 1 Pound Unsalted pecans
- 3 Tablespoons unsalted butter, melted
- 4 Tablespoons PURE maple syrup
- 1 Tablespoon dark brown sugar
- 1 teaspoon thyme
- 1 teaspoon coarse salt
- ½ teaspoon cayenne pepper

## Whipped Cream:

- 1 Tablespoon PURE maple syrup, chilled
- 1 teaspoon vanilla extract
- 1 Cup heavy whipping cream, chilled

## Sticky Maple Syrup:

- 1 Cup PURE maple syrup
- 2 Tablespoons unsalted butter
- 5 ½ ounces dark brown honey
- ¼ teaspoon cayenne (if desired)

## Beer Batter, Chicken & Dredging flour:

- Spices for dredging (to taste): salt, pepper, garlic powder, onion powder, parsley, cayenne powder. ¼ teaspoon nutmeg, 1/8 teaspoon rosemary, ½ cup all-purpose flour

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- 1 Cup all-purpose flour
  - ½ teaspoon olive oil
  - 1 teaspoon salt
  - ½ teaspoon black pepper
  - 1 Large egg

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- 1 Bag plain potato chips

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- 1 Pound Chicken breasts or tenders, cut thin

Enjoy your delicious brunch! -Renee