



FRIED CHICKEN AND WAFFLES

Serving Size	1 sandwich		
Recipe Yield	24	SERVINGS	

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
King Hawaiian Waffles	Subrecipe	For open face build, use Big Island Bun	48.00	EACH
Fried Chicken Fingers, frozen		3 tenders per build	72.00	EACH
Gem Lettuce			72.00	EACH
Spicy Garlic Pickles			72.00	EACH
Beefsteak tomatoes		1/4" slices	48.00	EACH
Fried Egg			48.00	EACH
Honey Mustard			2.25	CUPS
Canola oil				

Items needed: including equipment, smallwares, etc

Fryer, skillet

Procedure: including prep, cooking, assembly, finishing

1) Cook chicken fingers according to package directions. Frying is preferred for perfect golden brown color.

2) Fry or cook egg to over-easy and hold for build.

Build open faced with two waffles shingled across the plate and topped with the following:

- 3 pcs. Gem lettuce
- Spicy Garlic Pickles - 3 each
- Beefsteak tomatoes - 2 each
- Fried Chicken Tenders - 3 each, depending on size
- Honey Mustard drizzle - 1.5 tablespoon
- Fried Egg - 2 each

Serve with a side of hot honey or hot sauce.



(FRIED CHICKEN AND WAFFLES)

SUB: KING'S HAWAIIAN WAFFLES

Serving Size 1 TOP & BOTTOM BUN

Recipe Yield 24 SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
King's Hawaiian Original Big Island Bun			24.00	each
Eggs, large			12.00	each
Milk			4.50	Cups
Pastry Flour			2.00	Cups
Maple Syrup			2.25	Cups
Vanilla Extract			6.00	teaspoons
Cinnamon, ground			6.00	teaspoons
Pan spray for waffle iron.	As needed			
Total				

Items needed: including equipment, smallwares, etc

Waffle iron, mixing bowl

Procedure: including prep, cooking, assembly, finishing

1) Whisk all ingredients for batter : eggs, milk, pastry flour, maple syrup, vanilla and cinnamon.

2) Dredge buns in the batter and let sit for 30 minutes. Do not soak too long or bread will be hard to handle.

3) Spray waffle iron with pan spray. Heat waffle iron on low-medium (setting 4-5). Place bun in center of waffle iron to achieve waffle marks. Cook for 3 minutes, flipping the waffle iron. Cooking low and slow ensures waffle does not burn.