



ON KING'S HAWAIIAN ORIGINAL BIG ISLAND BUN

FRIED CHICKEN — AND — Waffles



King's Hawaiian waffles topped with honey-mustard fried chicken, gem lettuce, spicy garlic pickles, beefsteak tomatoes, and a fried egg.

SERVING SIZE: 1 open-faced sandwich
YIELD: 24 servings

INGREDIENTS

72 each	Fried chicken fingers, frozen
24 each	Eggs
48 each	King Hawaiian Waffles (subrecipe)
72 each	Pieces gem lettuce
72 each	Spicy garlic pickle coins
48 each	¼" slices beefsteak tomato
2 ¼ cups	Honey mustard

BUILD IT!



Prepare each open-faced sandwich to order as follows:

- 1** Fry chicken tenders according to package or supplier directions. Hold hot for build.
- 2** Fry 1 egg to over-easy (or as desired) and hold hot for build.
- 3** Place 1 King's Hawaiian Waffle on a plate. Top with 3 pieces gem lettuce, 3 spicy garlic pickle coins, 2 beefsteak tomato slices, 3 fried chicken tenders, 1 ½ tablespoons honey mustard, and top with the fried egg.
- 4** Lean the second King's Hawaiian Waffle against the build for an open-faced sandwich appearance. Serve immediately.





KING'S HAWAIIAN WAFFLES

SERVING SIZE: 2 waffles

YIELD: 24 servings

INGREDIENTS

12 each	Large eggs
4 ½ cups	Milk
2 cups	Pastry flour
2 ¼ cups	Maple syrup
6 teaspoons	Vanilla extract
6 teaspoons	Cinnamon, ground
24 each	King's Hawaiian Original Big Island Bun, halved
	Pan spray as needed

MAKE IT!



- 1** In a large bowl, whisk together eggs, milk, pastry flour, maple syrup, vanilla, and cinnamon.
- 2** Dredge each bun half in the batter and let sit for 30 minutes. Do not soak any longer, or bread will become hard to handle.
- 3** Spray a waffle iron with pan spray and preheat to medium-low. Place one bun half in the center of waffle iron and press closed. Cook for 3 minutes, then flip the iron and continue to cook until golden brown and caramelized. Repeat with remaining bun halves.
- 4** Hold waffles warm for service.

Enjoy!

