



Fried Chicken Tenders and Caramel Pecan Waffles

Fried chicken and waffles are a classic sweet/savory brunch combo. Black pepper and a pinch of cayenne makes for an extra kicky coating on the chicken to hang out with the extra sweet nature of the caramel pecan waffles. 2012 Recipe Contest "Praiseworthy" Recipe by [Pamela V.](#)

Yield: 4-6 servings

Ingredients

- 1 cup buttermilk
- 2 dashes hot pepper sauce
- 1 lb. chicken tenders-trimmed
- 1-1/2 cups [Pamela's Cornbread & Muffin Mix](#)
- 1/2 tsp salt
- 1/2 tsp ground black pepper
- 1/8 tsp cayenne pepper
- Canola oil for frying
- 1-1/2 cup [Pamela's Baking & Pancake Mix](#)
- 2 eggs
- 2 TBSP oil
- 1/2 cup packed brown sugar
- 1/2 cup finely chopped pecans
- 3/4 cup water

Directions

In a large bowl combine buttermilk and hot pepper sauce. Place chicken tenders in buttermilk mixture.

In a wide, shallow bowl (or pie pan) combine Cornbread & Muffin Mix, salt, black pepper, and cayenne pepper.

In a large saute pan, add enough oil to make a 1-inch layer, and set over medium high heat. Take each chicken tender out of the buttermilk mixture, and dredge in the Cornbread mixture, coating all sides and shaking off any excess batter. Test oil temperature with the corner of one chicken tender - tender should sizzle immediately when touching oil. Gently place chicken tenders in oil (work in batches if necessary). Cook approximately 2 to 3 minutes on each side until golden brown and chicken is cooked through. Place cooked chicken tenders on top of a rack placed on top of a sheet tray. Set in warm oven (200°) to keep warm.

In a large bowl combine Baking & Pancake Mix, eggs, oil, brown sugar, pecans and water. Stir to combine. Mixture should be thick. Scoop into a pre-heated, pre-greased waffle iron to evenly

coat bottom of iron. Cook until golden brown.

Serve each waffle with 2 or 3 chicken tenders on top, and maple syrup if desired.

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