



NYAMA CHOMA FRIED CHICKEN AND WAFFLES

INGREDIENTS

- 4 thin chicken fillets, patted dry
- 2 large eggs, lightly beaten
- 3 cups buttermilk
- ½ butter, melted and cooled
- 3 cups all-purpose flour
- 2 ½ tsp baking powder
- ½ tsp baking soda
- 2 tbsp Nyama Choma BBQ Spice
- 1 cup oil
- Maple syrup, for serving

METHOD:

- Whisk together eggs, 2 cups buttermilk, and butter in a bowl.
- Combine flour, baking powder, baking soda and Nyama Choma BBQ Spice in a bowl.
- Transfer 1 cup of the flour mixture to a shallow bowl. Add the rest to the wet ingredients.
- Preheat a waffle iron; brush with oil. Pour in 1 cup batter and spread. (or use frozen waffles)
- Cook until golden brown, for 8-10 minutes and repeat with the remaining batter. Set waffles aside.
- Heat the oil in a large pan over medium-high. Dip chicken in the wet batter, and then in the flour mixture.
- Fry in batches until golden brown and crispy. Pro Tip: fry, take out and let oil run off on paper towel. Re-fry for a second time to get the chicken extra crispy.
- Serve the chicken hot with the waffles, butter and syrup.

