

# NASHVILLE HOT CHICKEN & WAFFLES

(Fried Cauliflower for Vegetarians)

If you'd like to follow along with Chef Matt Basile, this is the ingredient list you'll need to pick-up prior to the webinar on **June 11, 12:30pm EST.**

Just want to watch? You can also save a copy to have on-hand so you can enjoy this meal another time.

If you have any questions about the ingredients list or recipe that you'd like to address prior to the live webinar, visit [www.lomapalooza.com](http://www.lomapalooza.com) and click "**Contact Us**" at the top of the page.

## INGREDIENTS

### Hot Chicken

1 whole chicken, cut into 8 pieces  
3 cups (750 ml) buttermilk  
16 cups (4 L) canola oil  
3 cups (750 ml) all-purpose flour  
1 tsp (5 ml) salt  
1 tsp (5 ml) black pepper

### OG Waffles

3 cups (750 ml) all-purpose flour  
1/4 cup (60 ml) white sugar  
1 tbsp (15 ml) baking powder  
1 1/2 tsp (4 ml) salt  
1/4 tsp (1 ml) cinnamon  
3 cups (750 ml) buttermilk  
1/2 cup (125 ml) whole milk  
3 large eggs  
5 tbsp (75 ml) unsalted butter, melted  
1 tsp (5 ml) pure vanilla extract

### Hot Butter

1/2 cup (125 ml) unsalted butter  
1 tsp (5 ml) salt  
1 tsp (5 ml) onion powder  
1/2 tsp (2 ml) mango habanero seasoning  
1/2 tsp (2 ml) cayenne powder  
1/2 tsp (2 ml) chili powder

### For Garnish

12 slices bread and butter pickles

### Fried Cauliflower (Vegetarian Alternative)

1 head cauliflower, cut into quarters  
3 cups (750 ml) buttermilk  
16 cups (4 L) canola oil  
2 cups (500 ml) all-purpose flour  
salt

# Step 1

## Batter and Fry (For the Birds)

Place the chicken pieces in a large bowl and cover with buttermilk. Cover and refrigerate for at least 1 hour. Fill a deep-fryer or large pot with canola oil and heat to 350F (180C).

In another large bowl stir together the flour, salt and pepper. Remove the chicken from the buttermilk one piece at a time and dredge it in the seasoned flour. Give each piece of chicken a good squeeze to ensure it is covered in flour and the coating is packed tightly.

The more packed it is, the crispier the chicken will be. Place the chicken in the fryer or pot and cook for 15 minutes, until you have a super crispy golden exterior. Use a meat thermometer to ensure the internal temperature of the chicken is at least 160F (70C). Drain the chicken on paper towels.

## For the Bird Lovers... it's Cauliflower's time to shine!

### (Vegetarian Option)

Bring a large pot of water to a boil. Add the cauliflower wedges and cook for 5 minutes. Drain and immediately place in an ice bath to stop cooking. Drain again, place the cauliflower in a large bowl, and cover with the buttermilk. Cover and refrigerate for at least 30 minutes.

Fill a deep-fryer or a large pot with canola oil and heat to 350F (180C).

Place the flour in another large bowl. Remove the cauliflower from the buttermilk one piece at a time and dredge it in the flour. Ensure that all the nooks and crannies are covered with flour. Place the cauliflower in the fryer or pot and cook for 6 minutes, or until tender on the inside and super crispy on the outside. Drain the cauliflower on paper towels and season with salt.

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## Step 2

### OG Waffles

Preheat a non-stick waffle iron. In a large bowl whisk together the flour, sugar, baking powder, baking soda, salt and cinnamon. In a second bowl whisk together the buttermilk, milk, eggs, melted butter, and vanilla. Add the wet ingredients to the dry ingredients and whisk just until you have a smooth, lump-free batter. Grease the waffle iron, ladle in the batter, and cook for 5 minutes, or until the waffles are golden brown. Repeat to make 4 waffles.

## Step 3

### What separates the Fried... from the HOT

In a medium saucepan melt the butter, then add the salt, onion powder, mango habanero seasoning, cayenne pepper, and chili powder; whisk thoroughly. Remove from the heat and whisk.

To assemble, brush the Hot Butter over the fried chicken (or dip the chicken in the butter using a pair of tongs). Place an OG Waffle on each plate and top each with 2 pieces of Hot Chicken (or Cauliflower). For a traditional touch, garnish with bread and butter pickles.

