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Recipe Title: Southern Style Crispy Chicken Tenders and Cornbread Waffles

Recipe Ingredients:

Chicken Tenders

- 2 lbs boneless skinless chicken breasts
- 3 eggs, beaten
- 1 cup of flour
- 2 cups of panko breadcrumbs
- 1 teaspoon of garlic powder
- 1 teaspoon of lemon pepper seasoning
- 1 teaspoon of cayenne pepper
- Vegetable oil, for frying

Cornbread Waffles

- 1 cup of buttermilk
- ½ cup of unsalted butter, melted
- 6 tablespoons of sugar
- 2 large eggs
- 1 cup of flour
- 1½ cup of yellow cornmeal
- 1 ½ teaspoon of baking powder
- 1 teaspoon of baking soda

- ¼ teaspoon of salt
- Cooking spray
- Softened butter, for serving

Recipe Instructions:

Crispy Chicken Tenders:

1. Cut chicken into long strips.
2. Place beaten eggs in a bowl. Place flour in another bowl. Place panko breadcrumbs and season with garlic powder, lemon pepper, cayenne, salt and pepper in another bowl.
3. Dip the chicken strips in the flour, then the beaten egg, then into seasoned panko.
4. Fry chicken in batches in deep fryer preheated to 350 degrees for about 6-8 minutes.
5. Cook through until golden brown.
6. Remove to drain.

Cornbread Waffles:

1. Whisk together buttermilk, butter, sugar, and eggs. In a separate large bowl, combine flour, cornmeal, baking soda, and salt.
2. Pour wet mixture over dry ingredients and stir until smooth.
3. Spray waffle plates with nonstick cooking spray.
4. Pour about 1/4 cup batter into waffle iron. Cook until golden brown and cooked through, about 2 to 3 minutes per waffle.
5. Remove from waffle iron, place on baking sheet and cover to keep warm.