

Second Place: Yvonne Payton-Davis, Knightdale

Southwestern Style Chicken and Waffles

For Chicken

1 cup House-Autry Chicken Breader
1 1oz. pkg. chili seasoning mix
6 boneless, skinless chicken breasts
Cooking oil for frying

For Waffles

1 cup whole milk
2 eggs
½ cup butter, melted and cooled
1/3 cup sugar
1 cup flour
1 ½ cup House-Autry yellow plain cornmeal
1 ½ tsp. baking powder
1 tsp. baking soda
¼ tsp. salt
1 cup cheddar cheese
1 4oz. can green chilies, well drained

Preheat oil to 360 degrees. In a large sealable bag, combine chicken breader and chili mix. Moisten chicken breasts with water and shake off excess. Place the chicken pieces in the bag and shake to coat. Pan fry for 8 minutes on one side, then flip over and fry for an additional 8 minutes or until chicken is cooked through and golden brown.

In a medium size bowl, combine milk, butter, eggs and sugar.

In a large mixing bowl, combine flour, House-Autry cornmeal, baking powder, baking soda and salt.

Pour wet mixture into the dry mixture and stir until just combined. Add cheese and green chilies. On a preheated waffle iron, cook waffle batter by ¼ cup until lightly browned and crisp. Top with fried chicken. Serve with bacon crumbles, additional cheddar cheese, sour cream and drizzle with kicked up honey (1/2 cup honey, 1 Tbsp. chili seasoning; combined and heated in a small saucepan).