



**Slap Ya Mama**

Slap Ya Mama Cajun Products

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## Fried Chicken & Waffles Sandwich

You love chicken, and you love waffles. Put them together and bring in Slap Ya Mama and you get Fried Chicken & Waffles Sandwich! Check out our amazing recipe for bringing this delectable creation to life complete with our original blend, Cajun hot sauce, and Cajun fish fry.

***A new take on the classic chicken & waffles we all love so much. Give it a try and enjoy! Yummmm!!***

## Cheddar Waffles

### Ingredients:

- 2 cups all purpose flour
- ¼ cup light brown sugar
- 1 tsp baking soda
- 1 ½ tsp baking powder
- 1 tsp [Slap Ya Mama Original Blend Seasoning](#)
- 3 large eggs
- 1/3 cup unsalted butter, melted & cooled
- 2 cups buttermilk
- 1 cup cheddar cheese, shredded
- 5 green onions, chopped
- cooking spray for waffle iron

### Directions:

Preheat waffle iron to 400 degrees F or whatever temperature your waffle iron suggest for waffles. In a large bowl combine flour, brown sugar, baking soda, baking powder and Slap Ya Mama Original Blend Seasoning. Once combined, create a small crater in the middle of the mixture and set aside. In another bowl, crack eggs and whisk together. Pour eggs into the crater of the flour mixture; add in butter and buttermilk. Mix until combined and has reached a pouring consistency. Fold in cheddar cheese and green onions. Apply a light coat of cooking spray on the waffle iron. Pour about ½ cup waffle batter into each waffle cavity. Cook until golden brown. Place the cooked waffle on a wire rack over a cookie sheet and place in the oven at 200 degrees F. to keep warm. Continue the process until 8 waffles have been made.

## Fried Chicken Breast

### Ingredients:

- 3 chicken breast, boneless & skinless
- 1 ½ cups buttermilk



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- 2 tbsp [Slap Ya Mama Cajun Pepper Sauce](#)
- 1 ½ cups [Slap Ya Mama Cajun Fish Fry](#)
- peanut oil, for frying

### Fried Chicken Directions:

Cut each chicken breast in half making 6 pieces. In a large bowl, combine chicken, buttermilk and Slap Ya Mama Cajun Pepper Sauce. Toss until chicken is evenly covered with buttermilk. With chicken submerged in buttermilk, cover bowl with plastic wrap and place in the refrigerator for at least 30 minutes. Place Slap Ya Mama Cajun Fish Fry in a shallow bowl. Dip a piece of chicken in the fish fry, being sure to coat well, dip back in the buttermilk and once more in the fish fry. Place the double dipped chicken breast on a wire rack placed on a cookie sheet and let rest for about 10 minutes while the batter dries on the chicken. Repeat the process until all chicken is battered. In a heavy bottomed pan, heat about 2 inches of peanut oil to 335 degrees F. Once oil is hot, fry chicken in batches, about 2 or 3 pieces at a time. Cook for about 5 minutes on the first side or until golden brown and crispy. Flip over and cook for another 4 minutes or until golden brown and crispy. (This cook time will vary depending on the thickness of your chicken breast. Using a meat thermometer, the center of each chicken breast should register 165 degrees F to be considered fully cooked.) Place cooked chicken on a separate wire rack over a cookie sheet and place in a 200 degrees F oven to keep warm. Continue the process until all chicken is cooked.

### Chicken & Waffles Sandwich

#### Ingredients:

- 12 waffles
- 6 fried chicken
- 12 slices of bacon, cooked
- Sweet & Spicy Mayo (recipe follows)
- lettuce
- 1 tomato, sliced
- 1 avocado, peeled, pitted & sliced

#### Building the Sandwich:

With a chicken breast placed on top of a waffle, stack on bacon and drizzle the sweet & spicy mayo all over. Now add lettuce, tomato and avocados. Place another waffle on top making a beautiful and delicious chicken & waffles sandwich. Enjoy!

Servings: 6

### Sweet & Spicy Mayo

#### Ingredients:



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- 1 cup mayonnaise
- ¼ cup maple syrup
- 1 tsp [Slap Ya Mama Hot Blend Seasoning](#)
- ½ tsp dry mustard powder

### Directions:

In a medium bowl, combine mayo, syrup, Slap Ya Mama Hot Blend Seasoning and mustard. Mix well. Place in a jar or covered dish and keep in refrigerator.