



Host Suzanne Nance loves to explore Oregon's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses and beyond will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, chef Norma Buchholz from Brooks Winery shares her recipe for Crispy Chicken & Waffles. This entrée is a delicious treat to make for mom or another special someone in your life on Mother's Day – or any day! A recommended drink pairing is Brooks 2018 Ara Riesling which is dry and crisp, perfect to cut through the richness of the fried chicken.

Crispy Chicken & Waffles by Norma Buchholz

Waffles:

- 2 cups flour
- 1 ¾ cups milk
- ½ cup melted butter
- 2 tbsp sugar

- 2 tsp cinnamon
- 4 tsp baking powder
- ½ tsp salt
- 2 tsp vanilla

- 2 eggs, separated (egg whites beaten until stiff peaks form)

Chicken:

- 1 qt buttermilk
- 3 tbsp kosher salt
- 2 lbs chicken tenderloin

- 2 cups flour
- 1 tbsp paprika
- 1 tsp cayenne

- 1 tbsp freshly ground black pepper
- 3 large eggs

Waffles:

1. Place the flour, sugar, salt, cinnamon, and baking powder in a large bowl, mix well.
2. Add in vanilla, butter, milk, and egg yolks. Mix well.
3. Using a spatula gently fold in the egg whites until well incorporated.
4. Turn your waffle iron on to medium heat and place 1 cup of waffle batter in the iron, close and cook 1-2 minutes.
5. Gently remove and let cool before plating.

Chicken:

6. In a large bowl, mix together buttermilk and 2 tablespoons salt.
7. Add chicken and cover bowl with plastic wrap. Refrigerate at least 2 hours and up to overnight.
8. When ready to fry: Fill a Dutch oven fitted with a candy thermometer with vegetable oil 2" to 3" deep, then heat until oil reaches 300°.
9. Prepare one sheet pan lined with paper towels and a wire rack.



YIELDS: 4 Servings | PREP TIME: 30 mins | COOK TIME: 20 mins | TOTAL TIME: 50 mins

About Brooks Winery

Brooks Winery, a biodynamic winery located in Amity, Oregon, is the living legacy of Jimi Brooks, a visionary Portland native who came to wine through his passion for history and philosophy. Jimi started Brooks Winery in 1998 focused on making expressive Pinot Noir and Riesling. He unexpectedly passed away at the age of 38. His son, Pascal, now 25 is the owner of the winery. Jimi's sister, Janie Brooks Heuck is the Managing Director and Jimi's best friend, Chris Williams is Brooks' Winemaker.

Brooks is deeply committed to social and environmental causes. They are the only winery in the world to be a Certified B Corporation, a Member of 1% For The Planet and Demeter Certified for Biodynamics.

Brooks offers some of the best hospitality at their tasting room in the Willamette Valley where you can sip on amazing wines, eat delicious food prepared by Executive Chef, Norma Buchholz and enjoy beautiful views of Mt Hood and the Cascade range.



Executive Chef Norma Buchholz



Owner Pascal Brooks, Managing Director Janie Brooks Heuck, and Winemaker Chris Williams

Brooks Winery is open and welcoming visitors! *Reservations are required.*

Virtual tastings are available, too.

Book your experience at www.brookswine.com