

CHICKEN AND WAFFLES BURGER

SMOKED MAPLE MAYONNAISE

- 4 cup Hellmann's® Mayonnaise
- 1 cup Maple syrup
- 1/4 cup Apple cider vinegar
- 1 Tbsp Liquid smoke
- Kosher salt

PICKLED RED ONIONS

- 2 cup Apple cider vinegar
- Liquid smoke
- 1 1/4 cup Red Onion, julienned
- Kosher salt
- 2 Tbsp Sugar
- 2 Tbsp Kosher salt

BURGER

- 10 ea Chicken ground, patty
- 1/2 cup Smoked Maple Mayonnaise, prepared
- 1 1/4 cup Pickled Red Onion, prepared
- 10 slice Cheddar Cheese
- 20 slice Bacon, cooked
- 20 ea Toasted waffle

PREPARE THE SMOKED MAYONNAISE

1. Combine all ingredients and mix well.
2. Chill until use.

PREPARE THE PICKLED RED ONIONS

1. Bring all ingredients except the onions to a boil.
2. Remove from heat and add onions.
3. Allow onions to cool at room temperature, strain and chill.

PREPARE THE BURGER

1. Season and cook patty until internal temperature reaches 165° F.
2. Spread Smoked Maple Mayonnaise on toasted waffles.
3. Build the burger with remaining ingredients.