

Savory Waffles for Your Sweet

I had heard of the luxurious Southern dish “chicken and waffles” – waffles made savory by topping with fried chicken. However, I did not realize that savory waffles are now à la mode (and I don’t mean with ice cream!). When my former math student now friend (actually, one of the top foodies I know) who lives and works in New York City told me about this food phenomenon, I decided to experiment with some ingredients.

Now, I understand that there is much ado about something delicious. I recommend the delectable combinations below for a unique Valentine’s day breakfast, lunch, or even dinner. Since your sweetheart will surely expect something sweet, you should go with a savory surprise. The basic waffle recipe that follows will make 8 to 10 classic round waffles.

Waffle Batter Recipe

Ingredients:

- 2 jumbo eggs
- 1 3/4 cup half and half
- 8 Tablespoons unsalted butter, melted
- 2 teaspoons vanilla extract
- 1 3/4 cups all purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt

In a large mixing bowl, beat the eggs, half and half, butter, and vanilla. In another bowl, mix the flour, baking powder, and salt. Then, add the dry ingredients to the egg mixture and stir until smooth. Do not worry if you have a few lumps!

Now be creative. I suggest several themed waffles, each including a ham, cheese, and herb or spice, but feel free to mix and match.

Once you prepare the batter, preheat and grease the waffle iron and arrange your fixings. Use one large ladle full of batter to make a classic round waffle. Spoon the batter into the center of the iron. Then, sprinkle the savory ingredients on top of the batter. Close the lid and cook until your waffle iron indicates “ready”. I would advise against mixing the fixings into the batter rather than placing them on top. You will lose the colorful ham, spices, and herbs peeking through the top of the waffle – it will look like an ordinary waffle, which it most certainly is not!

Top with additional butter along with fresh ground pepper and maple syrup for a heavenly juxtaposition of sweet and savory.

Happy Valentine’s Day! 🍷

Try These Options!

Ti amo | Italian Waffle Fixings

- Prosciutto, pulled apart into small pieces
- Fontina cheese, shredded
- Basil, in a chiffonade (cut into strips)

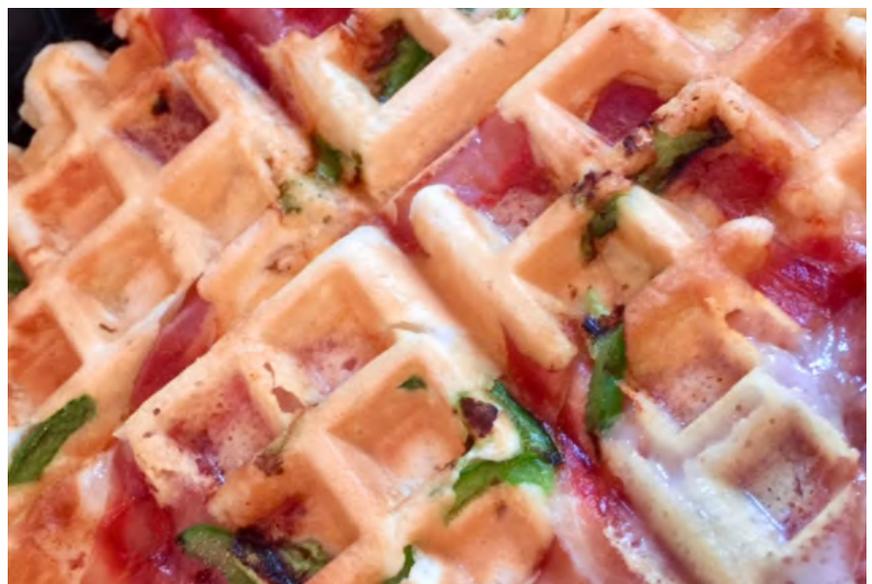
Te amo | Spanish Waffle Fixings

- Serrano ham, pulled apart into small pieces
- Manchego cheese, shredded
- Jalapeño, chopped into small pieces

J'adore

French Waffle Fixings

- Jambon de Bayonne (French ham similar to prosciutto), pulled apart into small pieces
- Gruyère cheese, shredded
- Piment d’Espelette (derived from dried chilis from the Basque region of France)



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