

Cornbread Stuffing Waffles

Makes 6

5 tablespoons butter
½ an onion, diced small (about 1C)
2 ribs of celery, diced small (about 1C)
1 tablespoon chopped fresh rosemary
1 tablespoon fresh thyme
¼ cup finely chopped fresh sage
½ cup of flour
1 cup of cornmeal
2 tablespoons sugar
1 teaspoon baking powder
1 cup of whole milk
2 eggs
2 teaspoons Morton's Kosher Salt
1 teaspoon ground black pepper

1. Melt 4 tablespoons of butter in a large skillet over medium-low heat. Add the diced onion and celery. Cook for about 8 minutes until both have softened. Add the herbs and cook for 2 more minutes. It should smell really good now.
2. Remove the pan from the stove and add the remaining tablespoon of butter. Let the butter melt and hold the pan off to the side until the batter is made.
3. Add the flour, cornmeal, sugar, baking powder, salt, and pepper to a large bowl. Fluff the dry ingredients together with a whisk. Add the milk and eggs; whisk until a smooth batter forms.
4. Switch to a rubber spatula, add the onion mixture to the batter and stir to incorporate.
5. Heat your waffle iron and when hot, make waffles! When I fill my waffle iron completely this recipe makes 6 waffles. Eat immediately while hot and crispy.