

ALI'S KITCHEN

Hash Brown Waffles Just *Sound Good!*

Ali has been getting creative with toppings, like leftover shredded barbecue chicken

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

I was recently gifted a mini waffle maker. This fun little kitchen gadget makes the perfect size waffle as a quick lunch for one, and it has been used almost daily since it arrived.

The thing is, though, I've yet to make a traditional waffle in it. I've been having so much fun creating unusual concoctions that I neglected to see how it does with a fluffy waffle that can be covered in maple syrup.

Instead, I've been enjoying making omelets and "Keto Chaffles." I have no doubt that one weekend soon the traditional waffle will make an appearance.

In the meantime, my focus is currently on hash brown waffles! Hash brown waffles make a fun Sunday morning breakfast but are also perfect for a fast and filling dinner.

The ingredients are straightforward, nothing mysterious or hard to find, and you can be flexible with toppings, making it a good way to use up leftovers.

We've enjoyed ours topped with leftover shredded barbecued chicken and diced green onions, chopped brisket with blue cheese crumbles,

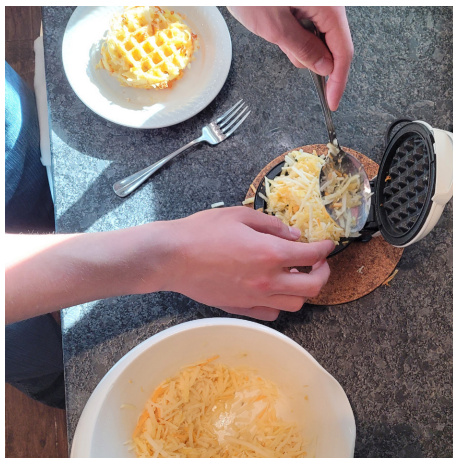
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INGREDIENTS:

Hash Brown Waffles

- 3 cups frozen shredded hash browns (thawed)
- 1/2 stick butter (melted)
- 1/4 cup shredded mild cheddar cheese
- Salt and pepper to taste
- Olive oil cooking spray for spraying the waffle iron
- 3 eggs
- 1/2 Tbs. butter for frying the eggs





and most recently topped with a fried egg, a dash of hot sauce, and a sprinkle of sprouts.

My youngest son and I recently made a batch of the hash brown waffles with fried eggs and found that our recipe made six waffles and fed three of us.

Be aware that the number of waffles you end up with will depend on the size of your waffle maker and the amount of hash browns you use for each one.

The beauty of cooking is that, with such a simple and straightforward recipe, you can easily tweak and adjust amounts to suit your needs.

DIRECTIONS

Preheat a waffle iron on the regular setting and spray both sides with cooking spray.

Place the hash browns in a bowl. Pour the melted butter over the hash browns, sprinkle with the salt and pepper, and stir in the shredded cheese.

Scoop a bit of the hash browns into each waffle section (our small waffle maker used a little less than 1/2 cup of hash browns per waffle).

Close the waffle iron and cook until the waffle is crispy and turns golden brown (our waffle iron took about 8 minutes per waffle).

Repeat with the remaining hash browns.

While the waffles are cooking, begin frying the eggs and prep any toppings you'll be using.

Melt 1/2 tablespoon of butter in a large skillet over medium heat. Carefully crack the eggs into the pan and cook for one minute. Flip and cook for another couple of minutes, or until the desired doneness is achieved.

To serve, top a waffle or two with a fried egg(s) and sprinkle on a bit more salt and pepper. **BCT**

Enjoy!

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