the Wonderful World of Waffles

RECIPES FROM THE GOLDEN MALTED® KITCHEN
There are comfort foods. And there are happy foods.

Waffles are happy food. You simply can't be sad if you eat a waffle. That's more true now than ever because waffles aren't just for breakfast anymore.

This booklet contains a full course of wonderful new waffle recipes created just for you by Carbon's® Golden Malted®. You will find that all of these recipes will appeal to everyone including the at-home cook to a gourmet chef. They're perfectly suited to be served as a daily special or as regular menu offerings. Either way, we are confident that whoever you are serving these unique recipes to, they will love them and in turn be happy. Which we expect will make you happy. And certainly makes us happy!

Enjoy!

P.S. If you have a waffle recipe that makes you and your customers happy, please share it with us at CustomerService@goldenmalted.com. Who knows, your recipe might even be selected for our next recipe collection.
**INGREDIENTS**

1 Golden Malted® Waffle

**Breaded Chicken**

- ¼ cup Golden Malted® Original Flour
- 2 eggs
- ½ cup milk
- Bone-in chicken (8 cut)
- Salt and pepper to taste

**Chorizo Sausage Gravy**

- 2 cups whole milk
- 1 Tbsp. butter or margarine
- ½ lb. ground chorizo sausage
- ¼ cup flour
- 1 tsp. paprika (optional)
- Salt and pepper to taste

---

**Chicken n’ Waffles**

**WITH CHORIZO SAUSAGE GRAVY**

**PREPARATION**

**Chicken**  Divide flour into 2 dishes. Combine egg and milk. Season chicken with salt and pepper, dip in flour, then egg-wash mixture, and again in flour. Shake off excess flour and fry at 350˚ until internal temperature of chicken reaches 165˚.

**Gravy**  In a medium saucepan, heat milk over very low heat (do not boil), stirring occasionally. In large skillet, heat butter or margarine over medium-high heat until melted. Add sausage. Crumble and cook sausage until well browned and no longer pink. Sprinkle flour over sausage and cook, stirring, for 1–2 minutes. Add warm milk and cook, stirring until thickened and bubbly. Simmer.

Add paprika and season well with salt and pepper, stirring and tasting frequently until flavor is to your liking. Turn off heat. Gravy will continue to thicken as it cools.

Place chicken on waffle and top with warm gravy.
**CHICKEN Caprese Sandwich**

**PREPARATION**

Preheat oven to 350˚. Season both sides of chicken breasts with salt, pepper and garlic powder. Combine breadcrumbs and cheese in shallow dish. Heat oil in large oven-proof pan over medium-high heat. (A rimmed baking sheet sprayed with cooking spray can be used also.) Dip chicken in egg; allow excess to drip off. Dredge in breadcrumbs. Place chicken in pan and quickly brown both sides for 2 minutes each. Place mozzarella on cooked chicken.

Transfer pan to oven or broiler and bake until cheese melts (2-3 minutes). Remove pan from oven. Place chicken on waffle. Top with 2 slices of tomato and 3 basil leaves chiffonade-style. Drizzle balsamic reduction on top. Fold sandwich and serve.

**INGREDIENTS**

1 Golden Malted® Waffle
1 4–6 oz. chicken breast pounded thin (¼ inch) and cut in half crosswise
Pinch of kosher salt
Pinch of fresh ground black pepper
Garlic powder
¼ cup Italian seasoned breadcrumbs
¼ cup your choice grated Italian cheese (i.e. Asiago)
3 Tbsp. olive oil
1 egg, lightly beaten
2 thick slices fresh mozzarella
2 thin slices ripe tomato
4 basil leaves
2 oz. balsamic reduction
PREPARATION


*Tobacco Onions*  Peel and slice onions thinly; separate into rings. Mix flour and seasonings in bowl. Heat canola oil in deep heavy pan or deep-fryer to about 350˚. Dredge onion rings in seasoned flour shaking off excess. Fry until golden brown. Drain on paper towels.

*Burgers*  Mince chipotle. In mixing bowl, combine ground beef, chorizo sausage, minced chipotle, tsp. of adobo sauce, salt, pepper and beer. Shape into patties. Season burgers and place on hot oiled grill or oven, or under broiler. Cook 3–5 minutes per side. Melt cheese slices on burger minutes before burger is done. Serve hot on waffle with lettuce, tomato and dollop of chipotle mayonnaise. Top with crispy bacon or prosciutto and sliced avocado (optional). Fold and serve.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1 Golden Malted® Waffle</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Chipotle Mayonnaise</strong></td>
<td></td>
</tr>
<tr>
<td>1 ½ chipotle in adobo sauce</td>
<td></td>
</tr>
<tr>
<td>2 Tbsp. mayonnaise</td>
<td></td>
</tr>
<tr>
<td><strong>Tobacco Onions</strong></td>
<td></td>
</tr>
<tr>
<td>1 large yellow Spanish onion</td>
<td></td>
</tr>
<tr>
<td>1 cup Golden Malted® Original Flour</td>
<td></td>
</tr>
<tr>
<td>Dash of cayenne pepper</td>
<td></td>
</tr>
<tr>
<td>Dash of paprika</td>
<td></td>
</tr>
<tr>
<td>Salt and pepper to taste</td>
<td></td>
</tr>
<tr>
<td>5 cups canola oil for frying</td>
<td></td>
</tr>
<tr>
<td><strong>Burgers</strong></td>
<td></td>
</tr>
<tr>
<td>1 chipotle in adobo sauce</td>
<td></td>
</tr>
<tr>
<td>6 oz. ground beef (80/20 preferred)</td>
<td></td>
</tr>
<tr>
<td>2 oz. chorizo sausage</td>
<td></td>
</tr>
<tr>
<td>2 oz. beer of choice</td>
<td></td>
</tr>
<tr>
<td>1 thick-cut piece of sharp cheddar</td>
<td></td>
</tr>
<tr>
<td>Lettuce, tomatoes, onion</td>
<td></td>
</tr>
</tbody>
</table>

**FIERY TEX-MEX CHIPOTLE**

**Cheddar Cheeseburger**
INGREDIENTS

1 Golden Malted® Waffle

_Breaded Chicken_

½ Golden Malted® Original Flour
2 eggs
½ cup milk
Bone-in chicken (8 cut)
Salt and pepper to taste

_Sauce_

1 cup pure maple syrup
½ cup heavy cream
1 Tbsp. pine-nuts, toasted
2 Tbsp. butter

PREPARATION

_Chicken_ Divide flour into 2 dishes. Combine egg and milk. Season chicken pieces with salt and pepper, dip in flour, then egg-wash mixture, and again in flour. Shake off excess flour and fry at 350˚ until internal temperature reaches 165˚.

_Sauce_ Combine maple syrup, cream, pine nuts and butter in medium saucepan. Stir to blend; bring to a boil. Reduce heat to medium-low and continue boiling, stirring occasionally, for 5 minutes. Place chicken on waffle. Top with sauce.

TRADITIONAL

'Chicken n’ Waffles

WITH PINE-NUT MAPLE SYRUP CREAM SAUCE
INGREDIENTS

1 Golden Malted® Waffle
½ lb. elbow macaroni
2 Tbsp. olive oil
¼ cup unsalted butter, plus more for buttering baking dish
1 large yellow onion, diced
3 garlic cloves, minced
¼ cup Golden Malted® Original Flour
2 cups milk
2 cups heavy cream
1 cup cooked shredded chicken (from 3½–4-lb. roasted chicken)
2 cups shredded sharp or white cheddar cheese (about 6 oz.)
1 cup grated Parmesan cheese (about 3 oz.)
1–2 Tbsp. hot sauce (Tabasco® or Texas Pete®)
3 tsp. sea salt, plus more to taste
1 tsp. freshly ground black pepper, plus more to taste
8 oz. fresh spinach, washed, stems removed and drained

PREPARATION

Preheat oven to 350°. Lightly butter 9x13-inch baking dish. Bring large pot of lightly salted water to boil. Add pasta; stir and cook until al dente. Drain in colander and transfer to large bowl. Drizzle with 1 Tbsp. olive oil; toss to coat.

Melt butter with remaining Tbsp. of olive oil in large skillet over medium heat. Add onion and cook, stirring occasionally for 3–4 minutes, until translucent. Add garlic and cook for 1 minute longer, stirring constantly so garlic doesn’t brown. Add flour and cook until it has a nutty aroma. Stir in milk and cream. Reduce heat to low and simmer, stirring occasionally, until sauce is reduced by half and thick enough to coat back of spoon – about 20 minutes.

Remove sauce from heat. Add chicken, cheddar, Parmesan, hot sauce, 2 tsp. salt and 1 tsp. pepper. Stir until cheeses melt. Pour into bowl with pasta and toss to coat. Season with salt and pepper to taste.

Transfer to prepared baking dish and bake for 45 minutes or until sauce bubbles around edges and pasta is slightly brown on top. Let pasta rest for 10 minutes before serving. Fold in fresh spinach. Serve warm in waffle sandwich. Garnish with bacon and chives (optional).
**Waffle Cristo**

**WITH MAPLE JELLY**

**INGREDIENTS**

- 1 Golden Malted® Waffle
- 2 oz. fruit jelly
- ½ oz. maple syrup
- 3 oz. of ham, sliced
- 3 oz. of turkey, sliced
- 2 oz. of Swiss cheese
- ¼ cup raspberry puree
- Powdered sugar

**PREPARATION**

Blend jelly and maple syrup; set aside.

Place ham slice on one side of the waffle and turkey on the other. Place cheese on top and melt under broiler for 1 minute. Top with raspberry puree. Fold sandwich and sprinkle with powdered sugar. Dip in maple jelly sauce.
Sprinkle chicken breast with salt and pepper; drizzle with balsamic vinaigrette, if desired. Cover and refrigerate. Clean berries and put a few aside for garnish. In saucepan, combine berries, jam, vinegar, tarragon, salt and pepper. Bring to boil. Reduce heat to low; simmer for 5 minutes, stirring frequently. Let cool slightly. Spoon 2-3 Tbsp. of sauce into bowl. Strain remaining raspberry sauce through fine mesh strainer into same bowl. Keep warm or refrigerate and warm when ready to serve.

Grill or sauté chicken until cooked to internal temperature of 165˚. Put chicken on baking sheet. Top with Brie and melt under a broiler. Place chicken on waffle. Spoon raspberry sauce over chicken. Garnish with fresh arugula and raspberries. Fold and serve.
INGREDIENTS

4–5 oz. Golden Malted® Waffle batter
2 Tbsp. red onion, chopped
2 Tbsp. green pepper, chopped
3 oz. enchilada sauce
4 oz. cheese of your choice, shredded
3 oz. shredded chicken – any protein can be used as a substitute
2 Tbsp. cooked black beans
2 Tbsp. roasted corn
2 oz. sour cream
1 Tbsp. green onion, chopped

PREPARATION

Put finely chopped red onion and green pepper in waffle iron and cook for 1 minute. Add batter and cook waffle to standard procedure. Remove waffle and drizzle with enchilada sauce. Top with shredded cheese, shredded chicken, black beans, roasted corn and place under broiler for 3 minutes. Remove and top with sour cream and green onions.
**INGREDIENTS**

1 Golden Malted® Waffle

*Pulled Pork*

4–5 oz. of favorite smoked pulled pork  
3 oz. barbecue sauce of your choice  
2 oz. tobacco onions

*Tobacco Onions*

1 large yellow Spanish onion  
1 cup Golden Malted® Original Flour  
Dash of cayenne pepper  
Dash of paprika  
Salt and pepper to taste  
5 cups canola oil for frying

**PREPARATION**

*Pulled Pork*  Warm the pulled pork and hold.

*Tobacco Onions*  Peel and slice onions thinly; separate into rings. Mix flour and seasonings in bowl. Heat canola oil in deep heavy pan or deep-fryer to about 350°. Dredge onion rings in seasoned flour shaking off excess. Fry until golden brown. Drain on paper towels.

Place pulled pork on one side of waffle. Top with barbecue sauce and tobacco onions. Fold and serve.
POTATO WAFFLE WITH
Cheesy Eggs & Bacon

INGREDIENTS

- 4–5 oz. Golden Malted® Waffle batter
- 2 oz. shredded potatoes, thawed
- 3 large eggs
- Salt and pepper to taste
- 3 oz. sharp cheddar
- 2 Tbsp. crispy bacon pieces
- 2 oz. sour cream
- 1 Tbsp. green onion, chopped
- 1 tsp. flat-leaf parsley, chopped

PREPARATION

Evenly spread shredded potatoes in waffle maker. Close lid and cook for one minute. Add batter and cook waffle to standard procedure. Set waffle aside. Scramble 3 eggs and add salt and pepper. Place scrambled eggs on waffle. Top with shredded cheese and bacon. Place in oven to melt the cheese. Garnish with green onion and dollop of sour cream. Serve with side of salsa.
INGREDIENTS

1 Golden Malted® Waffle
Grilled asparagus (optional)
Grated Parmesan
3 oz. Canadian bacon, sliced into 2 pieces
2 eggs cooked flat-top style in metal rings or steamed
2 oz. hollandaise sauce
Sprinkle of cayenne

PREPARATION

Place waffle on plate. Arrange asparagus on waffle. Sprinkle with Parmesan. Grill sliced Canadian bacon and place on half of waffle. Place cooked eggs on top of bacon slice. Ladle sauce over top of eggs. Sprinkle lightly with cayenne. Fold and serve.
Apple Pie Waffle A LA MODE

INGREDIENTS

1 Golden Malted® Waffle
3 oz. apple pie filling, warmed
4 oz. scoop vanilla bean ice cream
1 oz. caramel sauce
1 oz. cream cheese icing
Cinnamon and sugar
1 oz. nuts of choice, toasted

PREPARATION

Top waffle with warm apple pie filling. Place scoop of ice cream on apple filling. Drizzle with caramel and cream cheese icing. Sprinkle with cinnamon and sugar, toasted nuts.
INGREDIENTS

1 Golden Malted® Waffle
3 Tbsp. corn syrup
6 oz. heavy cream
½ tsp. vanilla extract
4 oz. dark chocolate, chopped into small pieces
4 oz. scoop vanilla bean ice cream
2 oz. fresh raspberries

RASPBERRY, ICE CREAM AND CHOCOLATE GANACHE DESSERT WAFFLE

PREPARATION

Ganache  In small saucepan combine corn syrup and heavy cream. Simmer and add chocolate. Stir until smooth. Remove from heat and add vanilla extract. Set aside.

Dessert  Place waffle on plate. Put scoop of ice cream in middle of waffle. Pour ganache over top of ice cream. Garnish with raspberries.