

WILL IT WAFFLE?

Yes, it will!

**53 IRRESISTIBLE AND
UNEXPECTED RECIPES TO
MAKE IN A WAFFLE IRON**

.....
Pizza • Falafel

Calamari Salad • Bibimbap

Filet Mignon • Ravioli • S'mores

Chocolate Chip Cookies

*Waffled Ham and
Cheese Melt with
Maple Butter*



DANIEL SHUMSKI CREATOR OF WAFFLEIZER.COM

Will It Waffle?

**53 Unexpected and Irresistible Recipes to Make in a
Waffle Iron**

DANIEL SHUMSKI

creator of waffleizer.com

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To my mom, to whom I owe my first waffle iron and
everything else

Acknowledgments

Part of writing this book was just me in the kitchen with a waffle iron or three. But if that's all there was to it, I might have gone nuts. So I'm grateful there were other people involved. I owe a debt of gratitude to the chefs named in this book for opening their kitchens to me, going along with my crazy schemes, and even contributing some of their own. My thanks also to readers of *Waffleizer* and my past blogs who helped this little project gain steam before it jumped from the Internet to the printed page, in particular to those who provided kind words and recipe feedback. (Sometimes those two things even overlapped!) Thanks to my editor, Megan Nicolay; to Liz Davis and the rest of the team at Workman; to Michael Maes and his photography studio; and to my agent, Stacey Glick. Thank you to my mom for her voluminous and valuable feedback; to Bryan Kelly for his endless patience and near-endless willingness to try waffled foodstuffs; to Kathy Skutecki for brainstorming and testing; to Melanie Rheinecker for her keen eye and wise counsel; and to Nicholas Day and Peter Klein for their support and encouragement. I can't imagine having done this without any of these people. I'm lucky I didn't have to.

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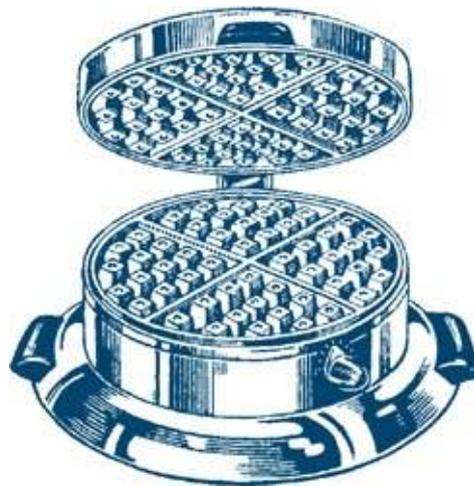
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Introduction

You know how sometimes you go to bed with something on your mind and you think maybe a good night's sleep will clear your head?

For me, that something was waffles.

Well, really it was anything *but* waffles. I already knew waffle batter would work in the waffle iron, but I caught little glimpses of other things: a French toast recipe for the waffle iron . . . cookies with a waffle pattern on them . . . waffled bacon. It wasn't much to go on, but it was enough. I was obsessed. What else would work in the waffle iron?



The idea wouldn't quit me on its own, so I decided to do something about it. In the proud tradition—well, the tradition—of people with too much time on their hands, I took my obsession to the Internet and created the blog *Waffleizer*. Once the “Will It Waffle?” question was out there, people were hungry for answers. Suddenly, the humble waffle iron was capable of more than most people had imagined. Once, it was for making waffles. Now it was for making breakfast, lunch, dinner, and everything in between.

Forgotten waffle irons emerged from dusty cabinets. Neglected waffle makers earned permanent space on the counter. A breakfast specialist turned into an all-day multi-tasker. And I heard about it all. People wrote to tell me that I had made them fall in love with their waffle irons all over again. (What had caused the falling out in the first place?) They wrote to tell me they were seriously thinking about getting a waffle iron. (Really? Just seriously *thinking* about it? How about seriously doing it?) They wrote to suggest recipes.

There's something about waffle geometry and the transformative power of the waffle iron that turns a recipe into an adventure, and if there's one thing that's become clear to me, it's that I'm not the only one who finds the adventure irresistible.

Waffling is growing. For a long while, after I stopped blogging and while I was working on the book, I wasn't sure what to expect. Would waffling wane? I needn't have worried. Waffling did not stop. In fact, it spread.

And yet, there's still more work to be done. Long maligned as single-purpose appliances, waffle irons have a reputation to overcome and baggage to shed.

Counter space is tight, you say? I hear you. But that is most typically a thing said by people who don't use their waffle irons because, yes, counter space is too tight for things you don't use.



Can't afford to buy a waffle iron, you say? Fair enough. Here's a thought: You may well know people who have one but do not use it. Quick! Convince them to give it to you before they find this book. (If that doesn't work, check yard sales, online auctions, for-sale listings, and thrift stores. Or hint a lot around the holidays or your birthday.)

We have a lot of waffling to do. I'm almost done here. Let me leave you with this:

These pages are my answers to the question, "Will it waffle?" But my answers are just the beginning. By the end of this book, you will have the tools you need to continue to experiment and build your own recipes.

Muster your sense of culinary daring. We're going to see what the waffle iron can do.

Chapter 1

Tools, Techniques, and Recipe Notes

As with any new endeavor, there can be a bit of a learning curve with waffling. The good news is I've made many of the waffle messes already so you don't have to. Plus, there are some tricks of the trade, tools, and techniques that will set you on the fast track to success. Before you jump in, take a few minutes to read about what I've learned, consider the merits of various waffle irons, and discover a few pieces of equipment that will help you along.

Waffle Irons

Clearly, the most important (and, quite frankly, mandatory) piece of machinery to have on hand for any of the recipes in this book is a waffle iron.

Let's get one thing out of the way: When it comes to waffle *iron* vs. waffle *maker*, it's mostly a question of word choice. The exception belongs to old-time contraptions made of cast iron and used to make waffles over open flames and in wood-burning stoves. Those are true waffle irons. The rest could probably go either way. When it comes to terminology, I tend toward "waffle iron" for a simple reason: I am the waffle maker; the machine is the waffle iron.

The two basic categories of waffle iron are the Belgian and the standard. I own six waffle irons. This is something I am not always quick to admit to strangers, but you're holding this book so I feel like I can tell you. You need only one.

BELGIAN WAFFLE IRON: Belgian waffle irons have deeper and generally fewer divots than the standard kind. While this may mean that your food will come out bearing fewer of the distinctive waffle marks, it also means that the marks that are present will be more pronounced.



STANDARD WAFFLE IRON: The standard waffle iron produces the most divots, but they are shallower than those of Belgian models.



NOVELTY WAFFLE IRON: This category encompasses a wide range of waffle irons, everything from models that produce zoo-animal shapes, to waffle "sticks" with a single row of divots, to a particular famous cartoon mouse, to the logo of your favorite sports team. The good news is that most of them will probably work with the recipes in this book, though in some cases it may involve some creative shaping to fit the food in the waffle iron.

Whether you use a Belgian or a standard is up to you. Some recipes in this book work slightly

differently in each, but all have been tested with both. A few recipes come with notes on preparing them in one kind versus another. Whether Belgian or standard, waffle irons typically come in either round or rectangular shapes. In general, either one will work for the recipes in this book, though the results may of course look different from the photos.

Some waffle irons have temperature controls and some do not. The recipes in this book include recommended temperatures for waffle irons with temperature controls, but you should be able to make the recipes work even without temperature controls—though it may take some experimentation.

Useful Tools

Most waffling doesn't require any special equipment beyond a waffle iron. There are a few tools that will come in handy, though.

SILICONE SPATULA(S): Silicone withstands the high heat of your waffle iron and avoids the danger of scraping with metal utensils, which can scratch nonstick coatings. Use a spatula to flip and turn hot food. Having two means you can use them as tongs to lift out food from the waffle iron (or, invest in silicone-tipped tongs to pair with your spatula).

SILICONE PASTRY BRUSH(ES): Unlike a traditional brush, which can leave behind boar- or horse-hair bristles in your food, silicone bristles are firmly attached to the brush head. Use a brush to coat food or the waffle iron with butter or oil.

COOLING RACK: Piping-hot food needs air circulating around it so that it can cool quickly and evenly.

SPONGE CLOTH(S): Burnt bits in the crevices of your waffle iron are inevitable. Flexible, thick, reusable sponge cloths let you clean in the corners.

INSTANT-READ DIGITAL THERMOMETER: This comes in handy not just for waffling, but for cooking all kinds of meat, as well as for making jam, candy, and countless other things. If you don't have one of these, there might be a little guesswork and slicing involved to see whether your food is done.

The Care and Handling of Your Waffle Iron

Waffle irons are fairly foolproof when it comes to making standard breakfast waffles, but when you dabble beyond that, there are special considerations. Before you start, here are a (very) few things to keep in mind.

HOW TO KEEP YOUR WAFFLE IRON CLEAN

There's no doubt, waffling can get messy—as all great experiments/art can. The key is being prepared and taking a few steps beforehand that can make cleanup easier. If you end up with a mess on your hands despite your best efforts, don't worry. There are some easy ways to clean up your waffle iron and get back in business. Before you waffle, keep the following in mind:

1. Use the nonstick spray or oil recommended in the recipe to ensure the food lifts cleanly from the waffle iron.
2. Lay down newspaper under the waffle iron. If anything spills or overflows, you can clean up by disposing of the newspaper.

A lucky few of you may have waffle irons with removable grids, which make cleanup easier. If not, one of the best methods for cleaning your waffle iron is also the most delicious: Make standard waffles. The first waffle may be a bit of a sacrifice, as leftover food from the last waffling project gets absorbed into the batter. But when you lift out that first waffle, you'll lift out with it any lingering burnt bits from previous projects. Problem solved. (And if the lingering bits are, say, bacon or sausage, it may be your duty to eat said waffle.)

If making waffles isn't an option, two methods produce similar results:

1. Make a simple batter from equal parts flour and water and cook it in the waffle iron for 4 to 6 minutes, or until it holds together well enough to be lifted out. Again, any lingering bits get cooked into the batter and are lifted out when it is removed.
2. If you have leftover grease in the waffle iron, you can sacrifice some inexpensive sandwich bread to clean it. Place a few slices in the waffle iron and close the lid. The bread will absorb most of the grease. Then wipe down the grid with a paper towel dampened in a weak vinegar solution (1 cup water mixed with 1 tablespoon white vinegar).

If there are some dry bits of food remaining in the waffle iron, try the following, continuing through the steps until the waffle iron is clean:

1. With the waffle iron off and cooled, stand the machine sideways on newspaper and brush off the

crumbs.

2. For getting in the nooks and crannies without scratching a nonstick surface, try poking around with some wooden chop-sticks from your last order of takeout.
3. With the waffle iron off, use a soft toothbrush to scrape up any burnt bits. (Obviously, you're using either a toothbrush dedicated to this or one belonging to someone you don't like.) For an extra boost, make a paste of 4 parts baking soda to 1 part water and use the toothbrush to apply.
4. With the waffle iron on low, place a clean, wet dishtowel in the waffle iron for a minute. The steam will help loosen any stuck-on bits.
5. With the waffle iron off, pour a bit of seltzer water on the grid and use paper towels or a dishtowel to wipe clean.

WAFFLE IRON SAFETY AND STORAGE

See your waffle iron's manual for details on safety considerations for your model, but in general remember that the metal surfaces of your waffle iron will get quite hot. Always approach and handle the waffle iron as though it might be hot. Do not store the waffle iron until it has fully cooled.

Recipe Notes

Most of these recipes will work in just about any kind of electric waffle maker, whether Belgian-style or standard, square, round, or heart-shaped. That said, each recipe notes any special considerations for one style of machine or another.

One important note: As mentioned in the Waffle Irons section, not all waffle makers have temperature controls. The recipes include a recommended temperature, but even among waffle makers with temperature controls, the temperatures may vary. If yours doesn't have temperature settings, don't worry. The recipes will still work. You may need to keep a close eye on things until you understand how your waffle iron behaves.

With or without temperature controls, there's one key question to sort out before you begin: How do you know when your waffle iron is preheated and ready to waffle? I've seen some waffle irons where a light goes *on* when they finish preheating, and waffle irons where a light goes *off* when they finish preheating. Some beep loudly when they come to temperature. Some are silent. The best thing to do is to consult the manual that came with your waffle iron. If that is long gone or so stained with maple syrup as to be illegible, then allow 10 minutes for your waffle iron to preheat.

Needless to say, your waffle iron's temperature will affect how long it takes for something to cook. So pay attention to the cooking times given in the recipes, but don't abide by them absolutely. They're based on tests using various waffle irons but not *your* waffle iron. More than the estimated time, pay attention to the expected result (and temperature in some cases). If the recipe says the dish is ready when it is golden brown and the cheese is melted, that's what you're looking for—regardless of what the timer says.

Lastly, remember that you can't uncook food. Once it's burned, it's burned. Err on the side of caution and check on the early side of the recommended times at first. The more you work with your waffle iron, the more you'll understand its quirks and tendencies. You might make mistakes along the way, but most of your mistakes will be the best kind of mistakes: edible ones.

GREAT MOMENTS IN WAFFLING

ANCIENT GREECE

THE MOTHER OF ALL WAFFLES

In Ancient Greece, bakers cooked savory flat cakes called *obelios* between two hot plates. It's the oldest known ancestor of the modern waffle.

MEDIEVAL EUROPE

I SAW JESUS IN MY WAFFLE!

Medieval waffle irons were engraved with religious iconography and used for communion. Until merchants started selling waffles, they intentionally tasted plain.

16TH-CENTURY FRANCE

THE AWFUL WAFFLE KERFUFFLE

Legend has it that in 16th-century France, waffle vendors had grown so numerous and boisterous at religious holidays that King Charles IX had to create a law keeping waffle stands a certain distance from each other.

1620

TURKEY, GRAVY, PUMPKIN PIE, WAFFLES

After a pit stop in the Netherlands, pilgrims brought the first waffles to the New World in 1620.

1789

CAVORTING WITH WAFFLES

In 1789, Thomas Jefferson returned from France bearing, among other treasures, a waffle iron. This is said to have briefly revived a pre-colonial tradition of Dutch settlers: social gatherings based on waffles called “waffle frolics.”

1820s

THE CLOSEST WE’LL GET TO WAFFLING ICE CREAM

While the concept of edible, waffle-like treat holders is recorded as far back as the 1820s, Italo Marconi received the first patent for the ice cream cone in 1903.

1869

WAFFLES MADE EASY!

The stovetop waffle iron was patented by Dutch American inventor Cornelius Swarthout on August 24, 1869; the anniversary is still celebrated as National Waffle Day.

HOLIDAYS ARE NICE, BUT PUN-BASED HOLIDAYS ARE BATTER

International Waffle Day, on the other hand, is March 25, grown from a Swedish pun. There’s a religious holiday on March 25 called Vårfrudagen, which means “Our Lady’s Day” but sounds remarkably similar to Våffeldagen, which means “Waffle Day.”

1938

BREAKFAST AND DINNER IN ONE MEAL!

The combination of chicken and waffles is recorded as far back as the 17th century and was popularized in 1938 by Harlem’s Wells Supper Club, patronized by the likes of Nat King Cole and Sammy Davis Jr.

1953

GET OFF(LE) MY FROFFLE!

In 1953, the world was introduced to Froffles, short for frozen waffles. After customers noted their eggy taste, creators Frank, Sam, and Tony Dorsa changed their brand’s name to Eggo.

1955

YOUR MIDNIGHT WAFFLE FIX

Waffle House opened its doors outside Atlanta on September 5, 1955, and has yet to close them: The diner chain is open

24 hours a day, every day of the year.

1964

THEY SURE BEAT BRUSSELS SPROUTS

The Belgian waffle was brought to the United States at the New York World's Fair in 1964 by Brussels restaurateur Maurice Vermersch, based on a recipe that his wife concocted during World War II.

1960s

POLITICAL WAFFLING

In the 1960s, a Canadian socialist group called "The Waffle Movement" was formed. (Alas, it was named for the verb, not the food.)

1972

WILL IT WAFFLE?: INEDIBLE EDITION

In 1972, Blue Ribbon Sports began selling Moon Shoes, featuring unique tread soles created by inventor Bill Bowerman pouring liquid rubber in his wife's waffle iron. Blue Ribbon would later change its name to Nike.

1979

A WAFFLE IMPOSTOR

In October 1979, Edgar Matsler patented a potato slicer that brought us waffle fries. Tragically, their similarity to waffles is limited to appearance.

2010

UNLAWFUL WAFFLE USAGE

In 2010, fans of the Toronto Maple Leafs vented their disappointment with the team's poor performance by hurling waffles at the players.

2012

A SHOT OF BREAKFAST

On August 24, 2012—the 143rd anniversary of Cornelius Swarthout's stovetop waffle iron—New York City-based alcohol producer Georgi introduced the world to waffle-flavored vodka. No word on how well it goes with syrup.

2013

WILL IT WAFFLE?: SOLVING WORLD HUNGER EDITION

On June 29, 2013, Netherlands native Stichting Gouda Oogst baked the first waffle to top 50 kilograms (roughly 110 pounds). With a diameter spanning more than eight feet, it earned the Guinness World Record for the world's largest waffle.

Chapter 2

Breakfast and Brunch

Crispy Waffled Bacon and Eggs

IRON: Belgian or standard

TIME: 10 minutes

YIELD: Serves 2



Cooking the eggs in the bacon drippings is just one bonus to

this method.

Bacon cooked in a frying pan is quick. The downside? It sizzles and can send grease flying in all directions—especially in whichever direction your hand happens to be. Bacon cooked in the oven saves you from flying bits of grease but takes longer.

There is another consideration when seeking bacon perfection: For me, the ideal cooking method makes the bacon crispy.

So what we're after is some way to combine the speed of the frying pan with the relative neatness of the oven.

What we're after is the waffle iron.

INGREDIENTS

4 strips bacon

2 large eggs

Salt and freshly ground black pepper, to taste

1 Preheat the waffle iron on medium. Preheat the oven on its lowest setting. Line a plate with paper towels.

2 Place the bacon strips in the waffle iron and close the lid. Make sure the bacon is not hanging out of the sides of the waffle iron.

3 Check after 4 minutes. Thin-cut bacon could be ready, though thicker cuts may need another 1 to 2 minutes. Bacon is ready when it is crispy without being blackened.

4 Remove the bacon and drain it on the paper towel-lined plate to absorb some of the grease. (While you cook the eggs, the waffled bacon can be kept warm on a baking sheet in the oven.)

5 Crack the eggs into a small bowl. This will give you control over how the eggs land on the waffle iron. The waffle iron should be well greased from cooking the bacon, but if necessary, use a silicone pastry brush to distribute the bacon fat evenly across the portion of the waffle iron where the eggs will cook.

6 Pour the eggs onto the greased part of the waffle iron. Cook, without closing the lid, until the egg white has set, about a minute, and continue cooking until the yolk has set a bit, 1 or 2 minutes more.

7 To remove the eggs intact, use an offset spatula or a pair of heat-resistant silicone spatulas to coax them from the grid of the waffle iron. Loosen the edges first and then lift out the egg while supporting it from below as much as possible.

8 Season with salt and pepper and serve with the waffled bacon.

TIPS

- If the bacon slices are too big for your waffle iron, you can bend them to fit the waffle iron rather than cutting them.
- Avoid cleanup (i.e., remove any residual bacon fat from the waffle iron): Make a waffled grilled cheese for lunch. Let the bread soak up the bacon fat.

Sweet and Savory Waffled Sausage Patties

IRON: Belgian or standard

TIME: 15 minutes

YIELD: Serves 6



In which maple syrup and sage pork sausage make the perfect marriage.

The first time I traveled to Canada, I saw maple everywhere. There's the leaf on the flag, of course—but also the cans of syrup stacked up in grocery stores, the candies in the convenience stores, the pastries in the bakery windows, and the cookbooks in the gift shops.

Some time later, I ended up moving there and found myself, as one does, wanting to make sausage homage to my new home. So I incorporated a little maple syrup into my favorite sausage recipe and crossed my fingers that it would work in the waffle iron. I needn't have worried. It worked beautifully.

Make these for breakfast and follow them up with a round of Buttermilk Cornmeal Waffles (page 187). The waffles will pick up some of the drippings from the sausage.

INGREDIENTS

- 2 tablespoons maple syrup
- 1 teaspoon dried sage
- 1 teaspoon salt
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon dried marjoram
- ⅛ teaspoon cayenne pepper
- 1 pound ground pork
- Nonstick cooking spray

NOTE: Grade A is for syrup with lighter color and more straightforward sweetness, while Grade B syrup is darker and has a more pronounced maple flavor (my personal preference).

- 1 Preheat the waffle iron on medium. Preheat the oven on its lowest setting.
- 2 In a medium-size bowl, combine the maple syrup, sage, salt, black pepper, marjoram, and cayenne pepper and mix well to combine.
- 3 Add the pork to the spice mixture, and mix well with your hands. Form patties that will fit on one section of your waffle iron.
- 4 Coat both sides of the waffle iron grid with nonstick spray. Place a patty on each section of the waffle iron and close the lid. With thin patties in a conventional-style waffle iron, the meat may be done in as little as 2 minutes. Belgian-style machines or thicker patties may require more time. The pork should reach an internal temperature of 160°F on an instant-read thermometer.

- [read *Be the Best Bad Presenter Ever Break the Rules, Make Mistakes, and Win Them Over*](#)
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