



WARING'S CULINARY INNOVATION CHEF JULIA DeCIANTIS



BACON-CHEDDAR-SCALLION WAFFLES DEMO

THIS RECIPE YIELDS 12-15 WAFFLES

EQUIPMENT

Waring WWHD500; batter cup
WFP16SCD Food Processor; slicing and shredding discs
WSB35 Immersion Blender
4- to 6-qt. container
Spatula or whisk

SHOPPING LIST

2 qt. waffle batter (Krusteaz requires oil/eggs/water)
12 oz sharp Cheddar cheese (3 cups shredded)
2 cups store-bought bacon bits
3 bunches scallions, cleaned (24 scallions)

IF SERVING, INGREDIENTS FOR GARNISH:

Sour cream
Butter
Maple syrup

PREP BEFORE DEMO

- Wash scallions
- Measure ingredients

DEMO INSTRUCTIONS

1. **Prepare waffle iron:** Preheat WWHD500 to 400°F and set timer to 2 minutes.
2. **Prep mix-ins:**
 - Using the larger shredding disc with the WFP16SCD, shred sharp Cheddar. For best results, make sure cheese is very cold before shredding.
 - Using the adjustable slicing disc on the WFP16SCD set on thinnest width, slice scallions.
3. **Make batter:** In a 4- to 6-qt. container or bowl, use the WSB35 to blend waffle mix with the water/milk, eggs, and oil. Don't overmix; a few lumps are good.
4. **Add mix-ins:** Using a long-handled spatula or whisk, gently fold in the shredded cheese, bacon bits, and scallions until just combined. Mixture should be very chunky.
5. **Cook waffles:** Spray WWHD500 lightly. Use the Waring batter cup to pour the appropriate amount of batter and close machine. Timer will start counting down from 2 minutes.
6. **Serve:** Serve immediately while hot and crispy. These are delicious on their own or with a dollop of sour cream, butter, or maple syrup.



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