



Independent, locally owned and operated!

www.lamorindaweekly.com 925-377-0977

Published May 18th, 2016

Savory Waffles

By Susie Iventosch

(Makes about five 4-inch square waffles; double it for 10, or if you plan on making sandwiches later in the week.)

INGREDIENTS

1 cup all-purpose flour
1 tsp. baking powder
1 tsp. dill (I used dried, but fresh would also be great!)
1 tsp. salt
1 large egg
1 cup buttermilk (can also use regular milk)
2 Tbsp. olive oil
1 cup shredded cheese (I used half sharp cheddar and half gruyere)
Butter for greasing waffle iron.

DIRECTIONS

In a large bowl, add flour, baking powder, salt and dill. Mix well.

In a separate bowl, or large measuring cup, add egg and milk and mix well. Stir in grated cheese and olive oil. Stir the wet mixture into the dried, mix until well incorporated and there are no flour lumps.

Heat waffle iron. Spoon batter onto iron and cook until crispy and golden brown. Cheese will be melting and oozing a little bit out of the sides, so it makes for a bit of a cleaning challenge. (It wasn't too bad, though, took me about four minutes to clean the waffle iron.) Save any leftover waffles in the refrigerator or freezer.

Dill-butter wine Sauce

2 Tbsp. butter, melted
1 teaspoon dried dill, or 1 tablespoon fresh dill
1/4 cup white wine

Melt butter in a small saucepan over medium heat. Add dill and wine and heat through.

Reach the reporter at: suziven@gmail.com

[back](#)

Copyright © Lamorinda Weekly, Moraga CA