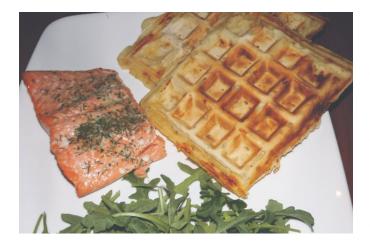


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Published May 18th, 2016 Thoughtful Food

By Susie Iventosch



Savory waffles make a great alternative to bread. Photo Susie Iventosch

I just love the crunchiness of homemade waffles. The little cavities allow space for all sorts of delicious sauces, syrups or other condiments to pool for an extra burst of flavor. While we normally think of waffles with maple syrup, I once had a waffle instead of an English muffin for eggs benedict and it was surprisingly perfect.

Ever since then, I've been wanting to make savory waffles and serve them with dinner in lieu of bread. This recipe, made with dill, gruyere and sharp white cheddar, makes a delicious accompaniment to grilled salmon. I prepared the salmon with a little dill and lemon pepper, and served a lemon-dill-white wine sauce over both the fish and the waffle. It makes for a nice change from the regular baguette served with dinner.

If you've never tried using waffles instead of bread for sandwiches, this is a great way to use any leftovers you might have. I made too many waffles for the number of people we were serving, so I saved them in the refrigerator. The next day, I popped them in the toaster and made a sandwich with sliced turkey, gruyere cheese and avocado in between two waffles, and had a very creative sandwich for lunch. It was one of the best, and easiest, sandwiches I think I've ever tasted. I had that exact same sandwich for three lunches in a row.

Next time, I am going to try adding bacon pieces for a savory breakfast waffle.

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