Cornbread Stuffing Waffles

Makes 6

5 tablespoons butter
½ an onion, diced small (about 1C)
2 ribs of celery, diced small (about 1C)
1 tablespoon chopped fresh rosemary
1 tablespoon fresh thyme
¼ cup finely chopped fresh sage
½ cup of flour
1 cup of cornmeal
2 tablespoons sugar
1 teaspoon baking powder
1 cup of whole milk
2 eggs
2 teaspoons Morton's Kosher Salt
1 teaspoon ground black pepper

- 1. Melt 4 tablespoons of butter in a large skillet over medium-low
- Melt 4 tablespoons of butter in a large skillet over medium-low heat. Add the diced onion and celery. Cook for about 8 minutes until both have softened. Add the herbs and cook for 2 more minutes. It should smell really good now.
- 2. Remove the pan from the stove and add the remaining tablespoon of butter. Let the butter melt and hold the pan off to the side until the batter is made.
- 3. Add the flour, cornmeal, sugar, baking powder, salt, and pepper to a large bowl. Fluff the dry ingredients together with a whisk. Add the milk and eggs; whisk until a smooth batter forms.
- 4. Switch to a rubber spatula, add the onion mixture to the batter and stir to incorporate.
- 5. Heat your waffle iron and when hot, make waffles! When I fill my waffle iron completely this recipe makes 6 waffles. Eat immediately while hot and crispy.

Marcella Co9king Stuff