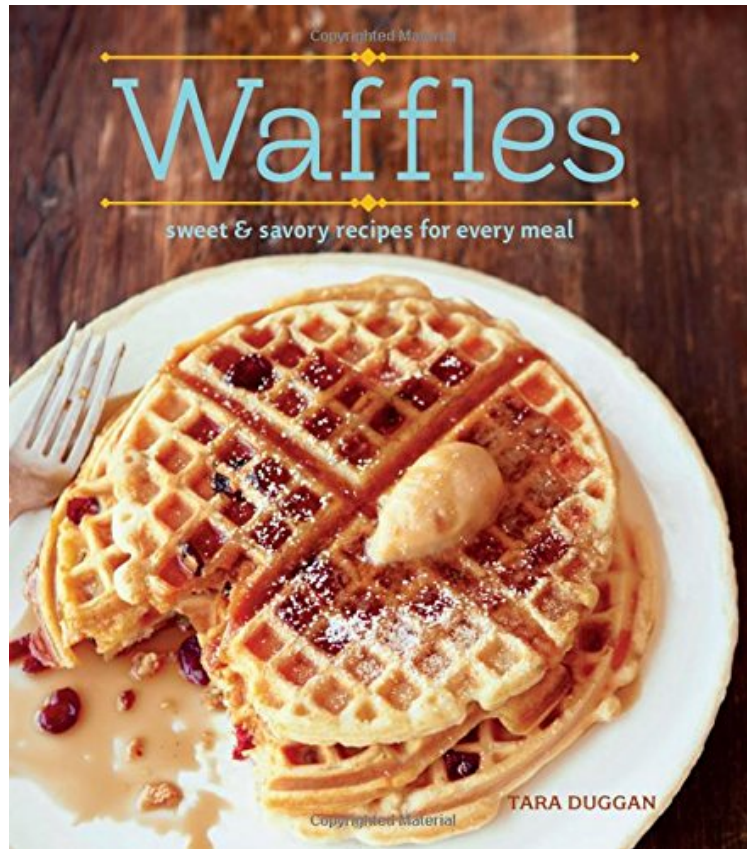


[Download] Waffles (Revised Edition): Sweet and Savory Recipes for Every Meal

Waffles (Revised Edition): Sweet and Savory Recipes for Every Meal

Tara Duggan

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Tara Duggan : Waffles (Revised Edition): Sweet and Savory Recipes for Every Meal before purchasing it in order to gage whether or not it would be worth my time, and all praised Waffles (Revised Edition): Sweet and Savory Recipes for Every Meal:

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Breakfast isn't the only time to make good use of your waffle iron. Who can resist the aroma of freshly baked waffles?

Morning, noon and night, waffles smell delicious. However there is widespread misconception that waffles can only be eaten for breakfast. Thanks to this revised edition of *Waffles* you can create and serve up phenomenal waffle dishes all day long. With 40+ classic as well as creative recipes, such as chicken waffles, waffle sandwiches, and waffle sundaes, this new, beautifully designed and deliciously photographed book will help you satisfy savory and sweet cravings throughout the day. A classic never goes out of style. Do you love watching with anticipation as thick pats of butter melt into the indentations, before pouring sticky-sweet maple syrup over the top? Find numerous classic breakfast recipes to start your day off right. Lunchtime just got less boring. Upgrade your lunch from bland-to-bomb with savory spins on PBJ and BLT sandwiches. Breakfast for dinner is always a good idea. But you could also try waffles stuffed with cheese and spinach or sweet corn and roasted red peppers. Satisfy your sweet tooth. With decadent chocolate or fruit-filled waffles topped with scoops of ice cream, toasted nuts and more, your dessert possibilities are endless. Each recipe includes easy-to-follow instructions for standard or Belgian waffle makers. Some can even be made in a stove top Hong Kong-style waffle maker with delicious results. Customize any meal with lists of batters and toppings to mix and match. You'll have plenty of inspiration for every occasion and any time of day.

About the Author Tara Duggan is a James Beard Foundation Award-winning food journalist and cookbook author. Her books include *Root to Stalk Cooking: The Art of Using the Whole Vegetable* (Ten Speed, 2013), *The Blue Bottle Craft of Coffee* (Ten Speed, 2012), *The Working Cook* and *Waffles*. *The Working Cook* was based on her column of the same name in *The San Francisco Chronicle*, where she was a staff food writer for 10 years. Tara has published work in *The New York Times*, *FoodWine*, *Sunset*, *Chicago Tribune*, *Denver Post*, *Toronto Star*, *Shape* and *California*. Erin Kunkel is an award-winning food and lifestyle photographer who works around the world, and calls the foggy outerlands of San Francisco home. When she's not behind the camera, she can be found gardening, cooking, and dreaming of warm-water surf spots.

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Multigrain waffles with avocado and tomato-almond pesto

For the Tomato-Almond Pesto

1 cup (3 oz/90 g) dry-packed sun-dried tomatoes

1 cup (8 fl oz/250 ml) boiling water

2 garlic cloves, trimmed

1/2 cup (2 1/2 oz/75 g) whole almonds

1/2 cup (1/2 oz/15 g) fresh basil leaves

1/4 cup (1 oz/30 g) freshly grated Parmesan

1 cup (8 fl oz/250 ml) extra-virgin olive oil

Salt and freshly ground pepper

Multigrain Waffle Batter (page 92)

2 3/4 cups (4 1/2 fl oz/125 ml) batter per batch

3 ripe avocados, pitted, peeled, and sliced

*Makes 4-6 waffles.

To make the tomato-almond pesto, place the sun-dried tomatoes in a small bowl and cover with boiling water to soften for 10 minutes. Drain, reserving the water. Place the garlic in a blender and pulse until chopped. Add the almonds and pulse just until evenly chopped. Add the tomatoes, basil, and Parmesan, and process until blended but still a bit chunky. With the blender running, add the oil in a steady stream. The pesto should be quite thick at this point; add up to 1/2 cup (4 fl oz/125 ml) of the reserved soaking water to loosen it, then add salt and pepper to taste. (The pesto keeps for up to a week; cover tightly and refrigerate, then bring to room temperature before serving.)

Preheat a waffle maker (see page 11). Prepare the batter according to the directions on page 92. Ladle the batter into the waffle maker, using 1/2 3/4 cup (4 1/2 fl oz/125 ml) batter per batch. Spread the batter so that it almost reaches the edges of the waffle maker. Cook until the waffles are crisp and browned, 3 1/4 minutes. Using a spatula, remove the waffles from the waffle maker and serve right away, or place on a baking sheet in a single layer in a 200deg;F (95deg;C) oven for up to 20 minutes before serving. To serve, spread the waffles with 2 1/4 tablespoons of the pesto, depending on the size of the waffle, and place avocado slices on top. Season the avocado slices lightly with salt.

Multigrain waffle batter

2 large eggs

1 1/2 cups (12 fl oz/375 ml) whole milk

1/2 cup (4 oz/125 g) unsalted butter, melted, or 1/2 cup (4 fl oz/125 ml) canola oil

1/2 cup (2 1/2 oz/75 g) all-purpose flour

1/4 cup (1 1/2 oz/45 g) whole-wheat flour

1/4 cup (1 1/2 oz/45 g) buckwheat flour

1/4 cup (1 1/2 oz/45 g) cornmeal

1/4 cup (. oz/20 g) rolled oats

2 tablespoons sugar

1 tablespoon baking powder

1/4 teaspoon salt

*Makes 4-8 waffles.

In a medium bowl, whisk together the eggs, milk, and butter. In a large bowl, mix together the all-purpose flour, whole-wheat flour, buckwheat flour, cornmeal, oats, sugar, baking powder, and salt. Make a well in the center of the dry ingredients, then pour in the egg mixture. Whisk until mostly smooth, with just a few lumps.