



the Wonderful World of Waffles

RECIPES FROM
CARBON'S® KITCHEN



Carbon's **GOLDEN** **MALTED** SINCE 1937
AMERICA'S WAFFLE



... you can't be sad
if you eat a waffle.

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Enjoy!

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INGREDIENTS

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1 Golden Malted® Waffle

Breaded Chicken

¼ cup Golden Malted® Original Flour

2 eggs

½ cup milk

Bone-in chicken (8 cut)

Salt and pepper to taste

Chorizo Sausage Gravy

2 cups whole milk

1 Tbsp. butter or margarine

½ lb. ground chorizo sausage

¼ cup flour

1 tsp. paprika (optional)

Salt and pepper to taste



Chicken n' Waffles

WITH CHORIZO SAUSAGE GRAVY

PREPARATION

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Chicken Divide flour into 2 dishes. Combine egg and milk. Season chicken with salt and pepper, dip in flour, then egg-wash mixture, and again in flour. Shake off excess flour and fry at 350° until internal temperature of chicken reaches 165°.

Gravy In a medium saucepan, heat milk over very low heat (do not boil), stirring occasionally. In large skillet, heat butter or margarine over medium-high heat until melted. Add sausage. Crumble and cook sausage until well browned and no longer pink. Sprinkle flour over sausage and cook, stirring, for 1–2 minutes. Add warm milk and cook, stirring until thickened and bubbly. Simmer.

Add paprika and season well with salt and pepper, stirring and tasting frequently until flavor is to your liking. Turn off heat. Gravy will continue to thicken as it cools.

Place chicken on waffle and top with warm gravy.



CHICKEN *Caprese Sandwich*



INGREDIENTS

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- 1 Golden Malted® Waffle
- 1 4–6 oz. chicken breast pounded thin (¼ inch) and cut in half crosswise
- Pinch of kosher salt
- Pinch of fresh ground black pepper
- Garlic powder
- ¼ cup Italian seasoned breadcrumbs
- ¼ cup your choice grated Italian cheese (i.e. Asiago)
- 3 Tbsp. olive oil
- 1 egg, lightly beaten
- 2 thick slices fresh mozzarella
- 2 thin slices ripe tomato
- 4 basil leaves
- 2 oz. balsamic reduction

PREPARATION

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Preheat oven to 350°. Season both sides of chicken breasts with salt, pepper and garlic powder. Combine breadcrumbs and cheese in shallow dish. Heat oil in large oven-proof pan over medium-high heat. (A rimmed baking sheet sprayed with cooking spray can be used also.) Dip chicken in egg; allow excess to drip off. Dredge in breadcrumbs. Place chicken in pan and quickly brown both sides for 2 minutes each. Place mozzarella on cooked chicken.

Transfer pan to oven or broiler and bake until cheese melts (2-3 minutes). Remove pan from oven. Place chicken on waffle. Top with 2 slices of tomato and 3 basil leaves chiffonade-style. Drizzle balsamic reduction on top. Fold sandwich and serve.



PREPARATION

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Chipotle Mayonnaise Mince chipotles. Stir in mayonnaise. Set aside.

Tobacco Onions Peel and slice onions thinly; separate into rings. Mix flour and seasonings in bowl. Heat canola oil in deep heavy pan or deep-fryer to about 350°. Dredge onion rings in seasoned flour shaking off excess. Fry until golden brown. Drain on paper towels.

Burgers Mince chipotle. In mixing bowl, combine ground beef, chorizo sausage, minced chipotle, tsp. of adobo sauce, salt, pepper and beer. Shape into patties. Season burgers and place on hot oiled grill or oven, or under broiler. Cook 3-5 minutes per side. Melt cheese slices on burger minutes before burger is done. Serve hot on waffle with lettuce, tomato and dollop of chipotle mayonnaise. Top with crispy bacon or prosciutto and sliced avocado (optional). Fold and serve.

INGREDIENTS

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1 Golden Malted® Waffle

Chipotle Mayonnaise

1 ½ chipotle in adobo sauce

2 Tbsp. mayonnaise

Tobacco Onions

1 large yellow Spanish onion

1 cup Golden Malted® Original Flour

Dash of cayenne pepper

Dash of paprika

Salt and pepper to taste

5 cups canola oil for frying

Burgers

1 chipotle in adobo sauce

6 oz. ground beef (80/20 preferred)

2 oz. chorizo sausage

2 oz. beer of choice

1 thick-cut piece of sharp cheddar

Lettuce, tomatoes, onion



FIERY TEX-MEX CHIPOTLE

Cheddar Cheeseburger

INGREDIENTS

1 Golden Malted® Waffle

Breaded Chicken

½ Golden Malted® Original Flour

2 eggs

½ cup milk

Bone-in chicken (8 cut)

Salt and pepper to taste

Sauce

1 cup pure maple syrup

½ cup heavy cream

1 Tbsp. pine-nuts, toasted

2 Tbsp. butter



PREPARATION

Chicken Divide flour into 2 dishes. Combine egg and milk. Season chicken pieces with salt and pepper, dip in flour, then egg-wash mixture, and again in flour. Shake off excess flour and fry at 350° until internal temperature reaches 165°.

Sauce Combine maple syrup, cream, pine nuts and butter in medium saucepan. Stir to blend; bring to a boil. Reduce heat to medium-low and continue boiling, stirring occasionally, for 5 minutes. Place chicken on waffle. Top with sauce.



TRADITIONAL *Chicken n' Waffles*

WITH PINE-NUT MAPLE
SYRUP CREAM SAUCE



CREAMY

Mac n' Cheese Waffle Sandwich

WITH SPINACH AND CHICKEN



INGREDIENTS

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- 1 Golden Malted® Waffle
- ½ lb. elbow macaroni
- 2 Tbsp. olive oil
- ¼ cup unsalted butter, plus more for buttering baking dish
- 1 large yellow onion, diced
- 3 garlic cloves, minced
- ¼ cup Golden Malted® Original Flour
- 2 cups milk
- 2 cups heavy cream
- 1 cup cooked shredded chicken
(from 3½-4-lb. roasted chicken)
- 2 cups shredded sharp or white cheddar cheese (about 6 oz.)
- 1 cup grated Parmesan cheese (about 3 oz.)
- 1-2 Tbsp. hot sauce (Tabasco® or Texas Pete®)
- 3 tsp. sea salt, plus more to taste
- 1 tsp. freshly ground black pepper, plus more to taste
- 8 oz. fresh spinach, washed, stems removed and drained

PREPARATION

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Preheat oven to 350°. Lightly butter 9x13-inch baking dish. Bring large pot of lightly salted water to boil. Add pasta; stir and cook until al dente. Drain in colander and transfer to large bowl. Drizzle with 1 Tbsp. olive oil; toss to coat.

Melt butter with remaining Tbsp. of olive oil in large skillet over medium heat. Add onion and cook, stirring occasionally for 3-4 minutes, until translucent. Add garlic and cook for 1 minute longer, stirring constantly so garlic doesn't brown. Add flour and cook until it has a nutty aroma. Stir in milk and cream. Reduce heat to low and simmer, stirring occasionally, until sauce is reduced by half and thick enough to coat back of spoon – about 20 minutes.

Remove sauce from heat. Add chicken, cheddar, Parmesan, hot sauce, 2 tsp. salt and 1 tsp. pepper. Stir until cheeses melt. Pour into bowl with pasta and toss to coat. Season with salt and pepper to taste.

Transfer to prepared baking dish and bake for 45 minutes or until sauce bubbles around edges and pasta is slightly brown on top. Let pasta rest for 10 minutes before serving. Fold in fresh spinach. Serve warm in waffle sandwich. Garnish with bacon and chives (optional).



Waffle Cristo

WITH MAPLE JELLY

INGREDIENTS

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1 Golden Malted® Waffle
2 oz. fruit jelly
½ oz. maple syrup
3 oz. of ham, sliced
3 oz. of turkey, sliced
2 oz. of Swiss cheese
¼ cup raspberry puree
Powdered sugar

PREPARATION

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Blend jelly and maple syrup; set aside.
Place ham slice on one side of the waffle and turkey on the other. Place cheese on top and melt under broiler for 1 minute. Top with raspberry puree. Fold sandwich and sprinkle with powdered sugar. Dip in maple jelly sauce.





PREPARATION

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Sprinkle chicken breast with salt and pepper; drizzle with balsamic vinaigrette, if desired. Cover and refrigerate. Clean berries and put a few aside for garnish. In saucepan, combine berries, jam, vinegar, tarragon, salt and pepper. Bring to boil. Reduce heat to low; simmer for 5 minutes, stirring frequently. Let cool slightly. Spoon 2-3 Tbsp. of sauce into bowl. Strain remaining raspberry sauce through fine mesh strainer into same bowl. Keep warm or refrigerate and warm when ready to serve.

Grill or sauté chicken until cooked to internal temperature of 165°. Put chicken on baking sheet. Top with Brie and melt under a broiler. Place chicken on waffle. Spoon raspberry sauce over chicken. Garnish with fresh arugula and raspberries. Fold and serve.

INGREDIENTS

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- 1 Golden Malted® Waffle
- Boneless chicken breast
- ½ cup balsamic vinaigrette
- 1 cup fresh red raspberries
- ½ cup raspberry jam
- 1 Tbsp. sherry vinegar or white wine vinegar
- ¼ tsp. dried, crumbled leaf tarragon
- ¼ tsp. salt
- ¼ tsp. ground black pepper
- 2 oz. Brie, sliced
- ½ oz. arugula

Raspberry, Brie & Arugula

WAFFLE SANDWICH





Mexican Pizza

INGREDIENTS

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- 4-5 oz. Golden Malted® Waffle batter
- 2 Tbsp. red onion, chopped
- 2 Tbsp. green pepper, chopped
- 3 oz. enchilada sauce
- 4 oz. cheese of your choice, shredded
- 3 oz. shredded chicken – any protein can be used as a substitute
- 2 Tbsp. cooked black beans
- 2 Tbsp. roasted corn
- 2 oz. sour cream
- 1 Tbsp. green onion, chopped

PREPARATION

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Put finely chopped red onion and green pepper in waffle iron and cook for 1 minute. Add batter and cook waffle to standard procedure. Remove waffle and drizzle with enchilada sauce. Top with shredded cheese, shredded chicken, black beans, roasted corn and place under broiler for 3 minutes. Remove and top with sour cream and green onions.



Pulled Pork

WITH TOBACCO ONIONS



INGREDIENTS

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1 Golden Malted® Waffle

Pulled Pork

4-5 oz. of favorite smoked pulled pork

3 oz. barbecue sauce of your choice

2 oz. tobacco onions

Tobacco Onions

1 large yellow Spanish onion

1 cup Golden Malted® Original Flour

Dash of cayenne pepper

Dash of paprika

Salt and pepper to taste

5 cups canola oil for frying

PREPARATION

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Pulled Pork Warm the pulled pork and hold.

Tobacco Onions Peel and slice onions thinly; separate into rings. Mix flour and seasonings in bowl. Heat canola oil in deep heavy pan or deep-fryer to about 350°. Dredge onion rings in seasoned flour shaking off excess. Fry until golden brown. Drain on paper towels.

Place pulled pork on one side of waffle. Top with barbecue sauce and tobacco onions. Fold and serve.



POTATO WAFFLE WITH

Cheesy Eggs & Bacon

INGREDIENTS

- 4-5 oz. Golden Malted® Waffle batter
- 2 oz. shredded potatoes, thawed
- 3 large eggs
- Salt and pepper to taste
- 3 oz. sharp cheddar
- 2 Tbsp. crispy bacon pieces
- 2 oz. sour cream
- 1 Tbsp. green onion, chopped
- 1 tsp. flat-leaf parsley, chopped

PREPARATION

Evenly spread shredded potatoes in waffle maker. Close lid and cook for one minute. Add batter and cook waffle to standard procedure. Set waffle aside. Scramble 3 eggs and add salt and pepper. Place scrambled eggs on waffle. Top with shredded cheese and bacon. Place in oven to melt the cheese. Garnish with green onion and dollop of sour cream. Serve with side of salsa.



Waffle Benedict

INGREDIENTS

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1 Golden Malted® Waffle

Grilled asparagus (optional)

Grated Parmesan

3 oz. Canadian bacon, sliced into 2 pieces

2 eggs cooked flat-top style in metal rings
or steamed

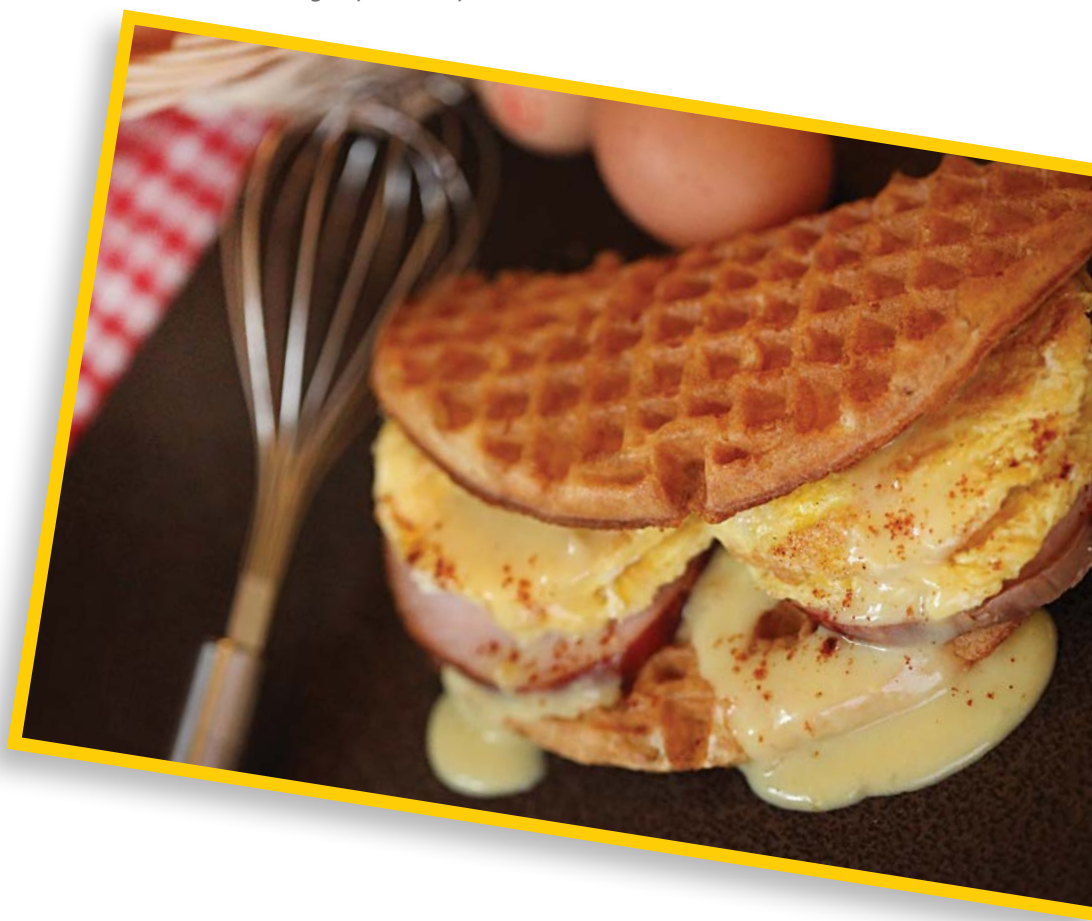
2 oz. hollandaise sauce

Sprinkle of cayenne

PREPARATION

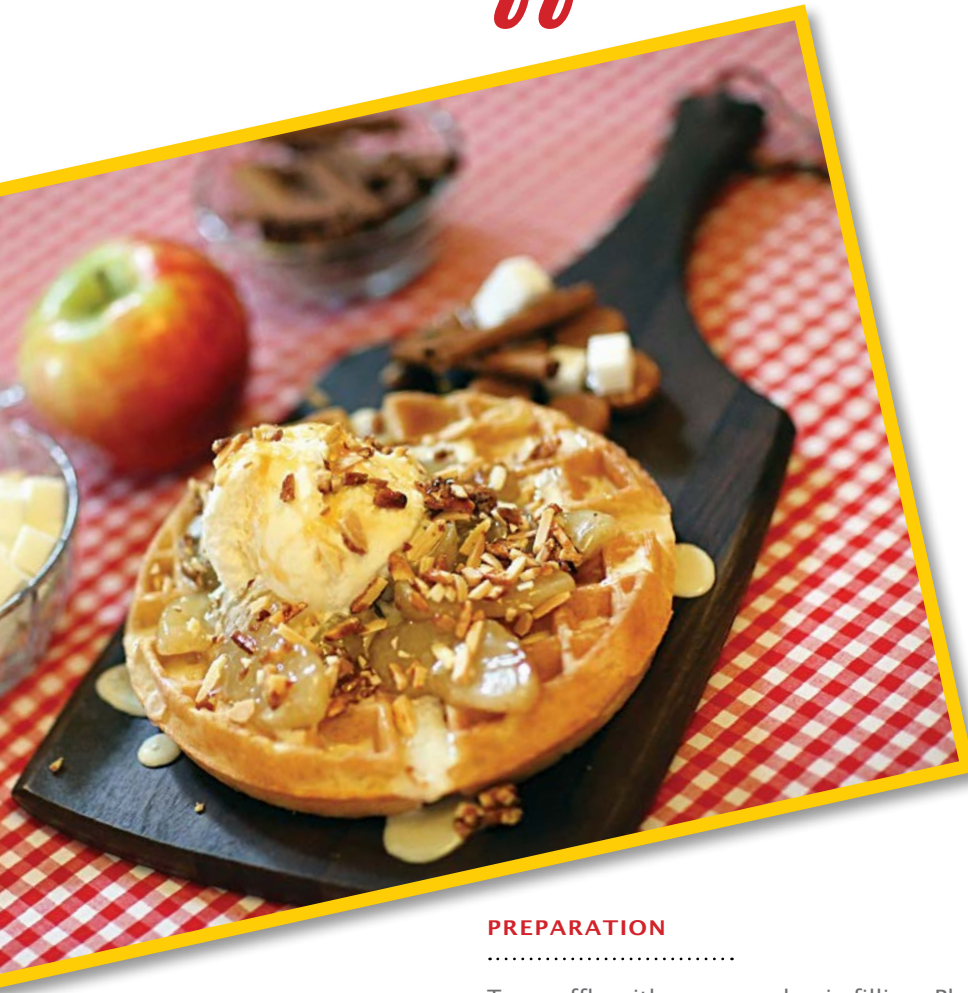
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Place waffle on plate. Arrange asparagus on waffle. Sprinkle with Parmesan. Grill sliced Canadian bacon and place on half of waffle. Place cooked eggs on top of bacon slice. Ladle sauce over top of eggs. Sprinkle lightly with cayenne. Fold and serve.



Apple Pie Waffle

A LA MODE



INGREDIENTS

- 1 Golden Malted® Waffle
- 3 oz. apple pie filling, warmed
- 4 oz. scoop vanilla bean ice cream
- 1 oz. caramel sauce
- 1 oz. cream cheese icing
- Cinnamon and sugar
- 1 oz. nuts of choice, toasted

PREPARATION

Top waffle with warm apple pie filling. Place scoop of ice cream on apple filling. Drizzle with caramel and cream cheese icing. Sprinkle with cinnamon and sugar, toasted nuts.





INGREDIENTS

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- 1 Golden Malted® Waffle
- 3 Tbsp. corn syrup
- 6 oz. heavy cream
- ½ tsp. vanilla extract
- 4 oz. dark chocolate,
chopped into small pieces
- 4 oz. scoop vanilla bean ice cream
- 2 oz. fresh raspberries

RASPBERRY, ICE CREAM AND

Chocolate Ganache Dessert Waffle

PREPARATION

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Ganache In small saucepan combine corn syrup and heavy cream. Simmer and add chocolate. Stir until smooth. Remove from heat and add vanilla extract. Set aside.

Dessert Place waffle on plate. Put scoop of ice cream in middle of waffle. Pour ganache over top of ice cream. Garnish with raspberries.





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