

# An Unusual Culinary Column: Waffles are Not Just for Breakfast Anymore

By Karen Kain

My niece Mckenzie Kero from Vernonia recently came to visit me with her two beautiful boys. We had a great time playing in the kitchen. I think we came up with an answer to these hot summer days and meal planning. We got the waffle iron out and made up some great dishes.

Sometimes it's just too hot to make a big fuss over food. I am happy to share with you some easy and delicious all day dining recipes that will keep your cooking time to a minimum. If you have a waffle iron and a little bit of creativity, you can come up with some really amazing meals. Here are just a few ideas.

Waffles are great because they can be made ahead of time then frozen and reheated in a toaster. Any leftover batter cooks up wonderfully the next day. I have a newfound fondness for my waffle iron and have been mixing some wonderful meals for breakfast, lunch and dinner.

With the help of my great nephew Hudson, we started off by making a batch of Cornbread Waffles Topped with Pulled Pork & Cole Slaw. I want to tell you that this recipe was so much better than I expected. I have never tasted cornbread waffles before and they have changed the way I look at a waffle iron. This recipe is really delicious and the pulled pork with slaw on top is just a fantastic combination. Not only is this a hearty meal, it is also a big hit with the little ones. Having Hudson's help in the kitchen was really fun for me. I think you can see by his beautiful smile that cooking is for all ages.



Next, I made a Savory Breakfast Waffles recipe. The only thing I would change about this recipe would be to possibly add some chopped jalapenos to the mix. The recipe originally called for melted Parmesan butter, but I think a little bit of maple syrup drizzled over top was perfect.

Keeping up with the waffle theme, I served a batch of Zucchini Waffles with a side of homemade ranch dressing for a girl's luncheon. I actually made this recipe with gluten free flour and they came out super. Zucchini waffles and homemade margaritas go really great together, in case you were wondering.

I encourage you to play with your favorite ingredients. I switched out milk with buttermilk a few times. The gluten free waffles were delicious and I am going to keep adding shredded and chopped up veggies from my garden to make up different versions. This was a really fun food experiment with some delicious results. I hope you give at least one of these recipes a try.

## Cornbread Waffles Topped with Pulled Pork & Cole Slaw

### For the Cole Slaw

#### Ingredients:

- 1/4 Head of green cabbage, shredded
- 1/8 Head of purple cabbage, shredded
- 2 Carrots, shredded
- 1/3 Cup mayonnaise
- 1/3 Cup sour cream
- 1 Tablespoon apple cider vinegar
- 1 Tablespoon sugar
- 1/2 Teaspoon celery seed
- 1/4 Teaspoon salt

1/8 Teaspoon pepper

#### Directions:

In a large mixing bowl add together the cabbage and carrots. In a separate bowl whisk together the mayonnaise, sour cream, vinegar, sugar, celery seed, salt, and pepper. Add dressing to cabbage mixture, and toss to fully combine.

### For the Pulled Pork

#### Ingredients:

- 1 Pork roast
- 1 Can of beer
- 2 Onions, cut in quarters
- Salt & pepper to taste
- 1 1/2 Cups of your favorite BBQ Sauce

#### Directions:

Generously salt and pepper the pork on all sides. Put into a crockpot. Throw the onions in and pour the beer over top. Cook all day on low, (about 8-10 hours) until the pork falls apart when poked with a fork. Once the pork is done, use two forks to pull it apart and add the BBQ sauce and mix to fully combine.

### For the Waffles:

#### Ingredients:

- 1 Cup flour
  - 1 Cup cornmeal
  - 1/4 Cup sugar
  - 4 Teaspoons baking powder
  - 1 Teaspoon salt
  - 1 Cup shredded cheddar cheese
  - 2 Large eggs
  - 1 Cup milk
  - 1/4 Cup canola oil
- Directions:**  
In a large bowl mix together the cornmeal, flour, sugar, baking powder and salt. Stir in the cheddar cheese. In separate bowl whisk together the eggs, milk, and oil. Combine the dry mix with the wet mix and stir gently, do not over mix. Cook the waffles in a hot waffle iron. The edges should be crispy. Serve the waffles topped with warm pulled pork and cole slaw. Yum!

### Savory Breakfast Waffles

#### Ingredients:

- 1 Cup flour
- 1 Cup yellow cornmeal

- 1/2 Teaspoon salt
- 1 1/2 Tablespoons granulated sugar
- 2 Teaspoons baking powder
- 1 Teaspoon baking soda
- 1/4 Teaspoon pepper
- 1 1/2 Cup + 4 tablespoons whole milk
- 2 Tablespoons apple cider vinegar
- 2 Large eggs
- 4 Tablespoons butter, melted
- 1 Cup fresh sweet corn
- 8 Slices of bacon cooked crispy, chopped
- 1 Cup grated cheddar cheese
- 4 Green onions, chopped
- Maple syrup

#### Directions:

In a large mixing bowl whisk together the dry ingredients, flour, cornmeal, salt, sugar, baking powder, baking soda, pepper. In a different bowl combine the milk and vinegar, stir and let it set for 3 minutes. In a different mixing bowl whisk together the eggs and melted butter. Add the milk mixture with the butter mixture and stir. Add in the dry ingredients. Reserve a few pieces of the corn, bacon, cheese and onions for garnish, then add to the batter. Do not over mix the batter, it should be lumpy. Cook in your waffle iron and top with your favorite syrup.

### Zucchini Waffles

#### Ingredients:

- 2 Cups shredded zucchini
- 1 Egg
- 1/4 Cup buttermilk, or milk
- 1/2 Cup grated Parmesan cheese
- 1/2 Cup all-purpose flour, or gluten free flour
- Ranch dressing\*

#### Directions:

Place the shredded zucchini in a colander and sprinkle with salt and let sit for 30 minutes. Rinse with cold water. Using a thin kitchen towel ring out as much water as you can. In a large mixing bowl whisk together the egg, milk, and cheese. Add the flour and mix to fully combine. Add the zucchini and cook in your waffle iron that has been coated with nonstick spray.

### Ranch Dressing \*

#### Ingredients:

- 1 1/2 Cups buttermilk
- 2/3 Cup mayonnaise
- 2/3 Cup sour cream
- 1 Teaspoon garlic powder
- 1 Teaspoon onion powder
- 2 Teaspoons chopped chives
- 2 Teaspoons chopped fresh dill
- 2 Teaspoons chopped parsley
- 1 Teaspoon salt
- 1/4 Teaspoon pepper

#### Directions:

Whisk all the ingredients together and cover. Refrigerate for at least 30 minutes.

Karen Kain can be reached at KarenKain8@icloud.com.

## JOBS IN THE FOREST PRODUCTS INDUSTRY

Production workers wanted for entry level sawmill positions  
*Lumber is our business - since 1971*

- Competitive wages and benefit package
- Starting at \$15/hr depending on experience
- Must be able to pass drug screen
- Must have current driver's license

Apply in person at  
Olympic Forest Products  
69480 Banzer Rd.  
Mist, OR 97016  
Monday - Friday  
7:00 am - 3:00 pm



**Creatures LLC**  
Pets, Feeds, Supplies, Tack, U-Wash Facility,  
Childrens Toys, Gifts, Novelies & More...  
**503-429-PETS (7387)**  
998 Bridge Street  
Vernonia, OR 97064  
Mon-Fri 10:00am-6:00pm  
Sat 10:00am-5:00pm  
Sun 12:00pm-4:00pm  
Creatures@frontier.com  
Facebook: Creatures-pet-shop

**Grey Dawn Gallery**  
879 Bridge St. (503) 429-2787  
Photography - Bronze  
Jewelry - Glasswork  
Pottery - Custom Framing  
www.greydawn-gallery.com  
Featuring the finest in northwest art

Visit US today for  
all your financial needs!  
Josh, Teresa, Joy, and Lisa  
905 Bridge Street  
(503) 429-6271  
All of US serving you®  
usbank.com  
Member FDIC