



Sausage Waffles

directions

Preheat waffle iron according to directions that come with it.

Brown sausage in a skillet, breaking it up with a spoon into crumbles. Set aside.

While sausage is cooking, in a mixing bowl, sift together flour, baking powder, sugar & salt. Add in cornmeal. Stir to blend.

In another bowl, whisk milk & eggs until blended. Add to dry ingredients and blend together without overmixing.

Pour batter into the middle of the waffle iron, sprinkle some sausage crumbles evenly over the batter. Close waffle iron and cook until waffle is golden brown.

As waffles are cooked, place on a baking sheet in an oven heated to about 200 degrees to keep warm.

4 servings	10 min. prep time	10 min. cook time
ingredients		
<i>1/2 lb Swaggerty's Farm sausage</i>		
<i>1 cup all-purpose flour</i>		
<i>2 1/2 tsp. baking powder</i>		
<i>1 Tbsp. sugar</i>		
<i>1/2 tsp. salt</i>		
<i>1 cup yellow cornmeal</i>		
<i>2 eggs</i>		
<i>1 3/4 cups milk</i>		

To Serve

Serve these savory sausage cornmeal waffles with fresh pears or apples for a delicious sweet-and-savory breakfast. They're perfect for Sunday brunch or breakfast for dinner. No waffle iron? Make them as pancakes instead!

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