

Cheddar and Bacon Cornmeal Waffles Benedict

Savoury waffles, bacon, cheese and eggs — what a combination of breakfast foods. It's a Benedict-inspired breakfast without the hassle of hollandaise sauce.

By The Canadian Living Test Kitchen
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Portion size 4

Ingredients

8 slices bacon, cooked
4 poached eggs
2 tbsp (25 mL) minced fresh chives

Cheddar Sauce:

4 tsp (20 mL) each butter and all-purpose flour
3/4 cup (175 mL) milk
2/3 cup (150 mL) shredded old Cheddar cheese
1/4 tsp (1 mL) sweet paprika
Pinch each salt and cayenne pepper

Cornmeal Waffles:

2/3 cup (150 mL) all-purpose flour - **(in my house I would substitute)** [Gluten Free All-Purpose Baking Mix](#)
1/3 cup (75 mL) cornmeal
1 tsp (5 mL) baking powder
1/2 tsp (2 mL) each baking soda and granulated sugar
1/4 tsp (1 mL) each salt and pepper
2 eggs
1 cup (250 mL) buttermilk
2 tbsp (25 mL) vegetable oil
1/4 cup (50 mL) minced fresh chives or green onions
1/4 cup (50 mL) finely chopped sweet red pepper

Preparation

Cheddar Sauce: In small saucepan, melt butter over medium heat; add flour and stir until bubbly, about 2 minutes. Whisk in milk; cook, whisking, until thickened, about 2 minutes. Whisk in cheese, paprika, salt and cayenne pepper until melted and smooth. Cover and keep warm over low heat or pan of hot water.

Cornmeal Waffles: In large bowl, whisk together flour, cornmeal, baking powder, baking soda, sugar, salt and pepper. In separate bowl, whisk together eggs, buttermilk and oil; pour over dry ingredients. Add chives and red pepper; whisk just until combined.

Heat waffle iron; brush lightly with oil. Using about 1/2 cup (125 mL) batter per waffle, or enough to spread to edges, pour onto waffle iron. Close lid and cook until crisp, golden and steam stops, about 4 minutes. *(Make-ahead: Let cool, wrap individually and freeze in airtight container for up to 2 weeks. Reheat in toaster or toaster oven.)*

Lay waffles in single layer on wire rack-lined rimmed baking sheet. Keep warm in 200°F (100°C) oven.

To serve, top each waffle with 2 slices bacon and 1 poached egg. Pour cheese sauce over top; sprinkle with chives.