

Bacon Cheddar Waffle Sandwich

Prep: 5 min. | Cook: 20 min. | Total: 25 min. | Makes 4 Sandwiches

A cheesy, savory breakfast sandwich



Ingredients:

For the Sandwich:

- 6 Eggs
- 2 cups Flour
- 1 $\frac{3}{4}$ cups Milk
- $\frac{1}{2}$ cup Vegetable oil
- 1 Tbsp. White sugar
- 4 tsp. Baking powder
- $\frac{1}{4}$ tsp. Salt
- $\frac{1}{4}$ lb. Murray's High Plains Cheddar
- 1 ea. Benton's Smoked Bacon, 16 oz.
- 1 cup Ellsworth Creamery Cheddar Cheese Curds, 16 oz.
- Non-stick cooking spray

For the Optional Sauce:

- $\frac{1}{2}$ cup Sir Kensington's Mayonnaise, 10 oz.
- 2 Tbsp. Hot Sauce

Directions:

1. In a large cast iron skillet over medium heat, cook the bacon strips, 2 per sandwich. Alternatively, heat an oven to 350 F, line a baking sheet with tin foil and cook bacon for 20-25 minutes until crispy.
2. In a large bowl, mix 2 eggs, the milk and vegetable oil. Whisk in the white sugar. Follow with the baking powder and flour until the mixture is smooth and all ingredients are fully incorporated.
3. Slice 4 thin slices of High Plains Cheddar and set aside.
4. Grate the remaining cheddar into the waffle batter and stir to incorporate.

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Directions:

5. Heat a waffle iron or griddle and spray with non-stick cooking spray.
6. Ladle roughly a cup of batter into the center of each well and press the iron shut to fully cook the waffles. Set aside.
7. In a large skillet, fry remaining eggs to desired doneness. Set aside.
8. Layer the slices of High Plains Cheddar and 2-3 curds on four of the reserved waffles.
9. Place under a broiler until the cheese begins to melt and bubble. Remove from the heat.
10. Pif making the sauce, whisk together the mayonnaise and hot sauce until smooth and incorporated.
11. Stack two slices of bacon on top of the cheesy waffle, followed by the sunny-side up egg. Slather some of the sauce onto the remaining waffle and top to complete the breakfast sandwich.