

Cornmeal Waffles with Apple Cider Syrup

makes 8-10 waffles

Ingredients:

2 teaspoons dry yeast
3/4 cup warm water
3 eggs
3 cups whole milk
1 cup cornmeal
2 cups all-purpose flour
1 1/2 teaspoons kosher salt
1 1/2 teaspoons granulated sugar
3/4 cup unsalted butter, melted
Vegetable oil for the waffle iron
1/2 teaspoon baking soda

1 1/2 cups apple cider syrup (recipe below)



Instructions:

In a small bowl, combine the yeast and warm water. Let stand until foamy, about 10 minutes. In a large bowl, whisk together the eggs and milk. In another large bowl, sift together the cornmeal, flour, salt, and granulated sugar. Add the yeast mixture to the eggs and milk, then whisk in the flour mixture until thoroughly combined. Whisk in the melted butter until just combined. Cover the bowl with plastic wrap, and refrigerate for at least 4 hours or up to overnight.

Before making waffles, remove waffle batter from the refrigerator and stir in baking soda. Preheat waffle iron and brush lightly with vegetable oil. Cook waffles, following manufacturer's instructions, until golden and cooked through, about 3 minutes. Cooked waffles may be kept in a warm oven in single layer on a wire rack over a baking sheet to stay crisp. Serve with Apple Cider Syrup (recipe below) and Brown Sugar Kitchen (BSK) Buttermilk Fried Chicken.

Apple Cider Syrup

makes about 1 1/2 cups

Ingredients:

1 1/2 cups firmly packed brown sugar
1 1/2 teaspoons apple cider vinegar
4 cups apple cider
2 cinnamon sticks
1/2 cup unsalted butter

Instructions:

In a large pot, combine the brown sugar, vinegar, cider, cinnamon, and butter. Bring to a boil, reduce to a simmer, and let cook until reduced to 1 1/2 cups/360 ml, about 45 minutes. Discard the cinnamon and keep warm over very low heat. Optional: Use immersion blender to emulsify syrup for smooth consistency. (To make ahead, refrigerate in an airtight container for up to 1 month.)

For a special Sunday morning family breakfast, serve with Brown Sugar Kitchen's Buttermilk Fried Chicken