

Smokehouse Ham and Cheese Waffles with Maple Mustard Syrup

Servings: 25, 1 waffle per serving

INGREDIENTS

Waffles:

- 5 lbs Monarch® Multigrain Pancake Mix
- 5 oz vegetable oil
- 1 1/2 lb Metro Deli® All Natural Smokehouse Uncured Ham, small diced or julienned
- 1 lb shredded sharp white cheddar

Maple Mustard Syrup:

- 3 c Chef's Line® Mayonnaise
- 2 c coarse-grain Dijon mustard
- 1 c maple syrup

PREPARATION

Waffles:

1. Preheat oven to 300°F. Heat waffle iron until very hot.
2. Whisk pancake mix and oil together until smooth. Stir in ham and cheese. Fold in egg whites.
3. Coat waffle iron with nonstick vegetable oil spray. Pour batter onto iron, spreading it into corners (amount of batter needed will vary according to machine). Cook until golden brown and cooked through. Transfer to a baking sheet; keep waffles warm in oven between batches. Serve with butter and warm maple mustard syrup.

Sauce:

1. Combine mayonnaise, mustard and syrup to smooth consistency.

