

[PDF] Will It Waffle?: 53 Irresistible And Unexpected Recipes To Make In A Waffle Iron

Daniel Shumski - pdf download free book

Crispy Waffled Bacon and Eggs

100g Belgian or standard | 15M, 10 minutes | YIELD: Serves 2

Cooking the eggs in the bacon drippings is just one bonus to this method.

INGREDIENTS

- 4 large eggs
- 2 large eggs
- Salt and freshly ground black pepper, to taste

Bacon cooked in a frying pan is quick. The downside? It doesn't cook on and green things in all directions - especially in whatever direction your hand happens to be. Bacon cooked in the oven does this. But the thing is, it takes forever. There is another consideration when making bacon perfection. For one, the ideal cooking method makes the bacon crisp. It's what we're after in some ways to maintain the speed of the frying pan with the added tenderness of the oven.

What we're after is the waffle iron.

1. Preheat the waffle iron on medium. Preheat the pan on its lower setting. Line waffle with paper towels.
2. Place the bacon strips in the waffle iron and allow them to cook. Turn the bacon in and hang off of the sides of the waffle iron.
3. Cook after 6 minutes. This waffle iron can be tricky, though. Bacon strips may need another 1 to 2 minutes. Bacon is ready when it's crispy without being charred.
4. Remove the bacon and drain it on the paper towel-lined plate to absorb some of the grease.



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Description:

How many great ideas begin with a nagging thought in the middle of the night that should disappear

by morning, but doesn't? For Daniel Shumski, it was: *Will it waffle?* Hundreds of hours, countless messes, and 53 perfected recipes later, that answer is a resounding: Yes, it will! Steak? Yes! Pizza? Yes! Apple pie? Emphatically yes.

And that's the beauty of being a waffle iron chef—waffling food other than waffles is not just a novelty but an innovation that leads to a great end product, all while giving the cook the bonus pleasure of doing something cool, fun, and vaguely nerdy (or giving a reluctant eater—your child, say—a great reason to dig in). Waffled bacon reaches perfect crispness without burned edges, cooks super fast in the two-sided heat source, and leaves behind just the right amount of fat to waffle some eggs. Waffled Sweet Potato Gnocchi, Pressed Potato and Cheese Pierogi, and Waffled Meatballs all end up with dimples just right for trapping their delicious sauces. A waffle iron turns leftover mac 'n' cheese into Revitalized Macaroni and Cheese, which is like a decadent version of a grilled cheese sandwich with its golden, buttery, slightly crisp exterior and soft, melty, cheesy interior.

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