



Breakfast & Brunch

Cooper® Grilled Ham and Cheese Waffle Sandwich



SLICE



SHRED



Serves: 2



Prep Time: 5 min



Cook Time: 15 min



Total Time: 20 min

Ingredients

- 1 box waffle mix (or 4 of your favorite frozen waffles)
- 1/4 cup chives, chopped
- 3/4 cups Cooper® Sharp Yellow cheese, shredded (or 2-4 slices, hand-torn)
- 4 slices fully cooked Black Forest ham*
- 4 slices Cooper® Sharp Yellow cheese
- 2 tablespoons honey mustard dressing
- 1/2 stick butter, room temperature

Directions

1. Preheat waffle maker (or get your toaster handy if you're going the frozen route).
2. Mix together waffle mix according to package directions. Then fold in the chives and the shredded or hand-torn Cooper® cheese.
3. Pour waffle batter into preheated waffle maker to make 4 waffles (or 2 large waffles). Cook until waffles are golden brown. (Or toast those frozen waffles.)
4. Heat a medium skillet over medium-high heat.
5. On a board or clean work surface, set out 2 cooked waffles. To each waffle, add 2 slices Black Forest ham. Top with 2 slices Cooper® Sharp Yellow cheese. Dollop each sandwich with a portion of honey mustard, then top with the remaining 2 waffles.
6. Melt some butter in the heated skillet, butter the top waffles, and place each sandwich into the skillet. Grill each sandwich until crisp. Flip and grill until the other side is toasty and cheese is melted.
7. Slice each waffle grilled cheese sandwich in half and serve with additional honey mustard for dipping sauce.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.