

Savory Cheddar Mashed Potato “Lattke” Waffles

w/ Garlic Infused Olive Oil

Ingredients:

Serves 6-8

- 2 cups cold or room temperature mashed potatoes (preferably unseasoned)
- 1 cup bleached all-purpose flour or 1/2 potato flour (starch)
- 1 cup grated sharp cheddar cheese
- 2 large scallions, thinly sliced
- ½ cup Garlic Infused Olive Oil
- 1 large egg, beaten
- 1 teaspoon baking powder
- 2 teaspoons salt (less for pre-seasoned mashed potatoes)
- fresh ground pepper to taste
- Sour cream (optional for serving)

Directions:

- Heat the waffle maker per its instructions.
- Meanwhile, add all the ingredients to a large bowl, including 1/2 of the scallions. And whisk thoroughly.
- Grease the hot waffle iron well. Add 1/3 cup for each waffle.
- Cook until golden brown on the inside, about 5 minutes per waffle.
- Serve with a dollop of sour cream, additional scallions, or hot sauce, if desired.

From our Kitchen at:

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