

Minnestalgia Wild Rice Polenta Waffle Serving Suggestions

Cook Polenta according to package directions or use directions on this page to make a basic waffle batter. Cook and enjoy as you would any other waffle, topped with fruit, jam or syrup.

Below are some flavorful serving suggestions. Waffles holes are perfect for holding gravy, sauces, pudding, whipped or ice cream, so try them all!

The following ingredient quantities are for the 2-6" or 4-4" waffle recipe, double ingredients or quadruple if making more. Try your own ingredients, seasonings and spices to come up with your family favorites.

Waffles for Breakfast – Best made with flavored cereals, plain cereals or 1#polenta packages

- >Add ½ cup, diced small, fruit or vegetable to waffle batter. Eat plain or top with your favorite syrup.
- >Add ½ cup cooked, diced small, breakfast sausage, bacon or ham and a ½ cup diced small vegetable to batter for a complete meal. Eat plain or top with an over easy egg for the complete breakfast.
- >Add ¼ cup of toasted almonds and ½ cup diced banana into waffle batter. Eat plain or top with your favorite syrup.
- >Add 2 tsp pumpkin pie spice, ½ cup diced apples into batter. Eat plain or top with your favorite syrup.
- >Top waffle with peanut butter and maple syrup. A Northland favorite!
- >Add half cup diced bacon to the batter. Eat Plain or top cooked waffle with an over easy egg and a strip of bacon for an attractive breakfast. (egg can also be cooked in the waffle maker - scramble an egg, pour waffle batter into waffle pan, make a well in the middle, add half of the egg and cook waffle as usual. Add the rest of the egg when you make the second waffle.

Waffles for Snack – Use any of the Polenta cereals, side dishes or 1#polenta packages

Any of the Tasty and healthy Waffle suggestions will do! Eat plain or with your favorite toppings for lunch or snack to go.

Waffles for Supper – Best made with the Polenta side dishes, plain cereal or 1#polenta packages

- >Use Waffles for your bread either enjoy plain or with butter and/or honey.
- >Try as a base for meat, sautéed vegetables or gravy.
- >Serve with fried chicken in the southern style with spicy maple syrup.
- >Add to batter ½ cup cooked, diced small, hot Italian sausage or hamburger, chicken, pork or beef and add a ½ cup diced small vegetable for a complete meal. We suggest the garlic and herb.
- >Add to batter ¼ cup each diced pepperoni, onions, mushrooms & ½ cup shredded mozzarella into batter.
- >Add to batter ½ cup cooked chicken and ½ cup canned cranberries for a tasty meal. We suggest the Poultry package.

Waffles for Dessert – Best made with Polenta flavored cereals, plain cereals or 1#polenta packages

- >As an ice cream sandwich using any of the below suggestions and any flavor of ice cream.
- >Add 2 tsp pumpkin pie spice, ½ cup diced apples to batter. Top with ice or whipped cream drizzle with carmel.
- >Add to batter a ½ cup diced peaches. Top with ice or whipped cream.
- >Add ½ cup Toasted Almonds, ½ cup diced bananas, 1tsp Rum extract to batter and cook. Drizzle waffle with carmel or chocolate syrup, top with ice or whipped cream.
- >Add 1TbIs Cocoa Powder into batter. 1tsp cinnamon. Eat plain like cake or top with raspberries, ice or whipped cream. Also makes the perfect ice cream sandwich. ½ cup Diced nuts may be added.