



GLUTEN FREE HAM & CHEDDAR WAFFLES WITH TOMATO SALAD

INGREDIENTS:

1/2 cup organic stone ground grits
1 1/2 cups of water
1/2 cup of almond milk
3 Tablespoons of butter
1 tsp. salt
1/2 tsp. black pepper
1/2 tsp. chipotle chili powder
1/2 cup ham, julienne
1/4 to 1/2 cup of grated cheddar cheese
2 Tablespoons finely diced red onion
1 Tablespoon chives
1 teaspoon minced garlic
1 egg
1 cup Gluten Free All Purpose Flour - I use Better Batter
1 tsp. baking powder

Tomatoes
Cucumbers
Red Onion
1 Tablespoon Red Wine Vinegar
2 Tablespoons Extra Virgin Olive Oil
Salt and Pepper

DIRECTIONS:

Prepare your grits - I start my grits and water off together cold - add in the salt - bring it to a boil, reduce the heat and simmer until the grits are done. Add in the butter and milk, and allow it to cool.

Add in the ham, onion, garlic, chives, chipotle chili pepper, black pepper.

In a medium bowl, stir together the flour and baking powder. Pour in the grit mixture. Add in the egg, and stir to combine. Add in the cheese - stir to combine. This mixture will be pretty thick.

Cook in your waffle iron as you would regular waffles.

For the tomato salad:

Combine the tomatoes, cucumbers, and red onion, along with some salt and pepper, your olive oil, and red wine vinegar.

Place on top of your waffle! Enjoy.