

# Rescue Hose #5 Waffles

with ham & cheddar

This is my tribute to the first Oval Craft Brewing beer I ever had. The addition of ham and cheddar to the waffle mix harmonize with the beer and make this waffle crave worthy. If you are not in the area you may substitute the Rescue Hose #5 with any lager with honey, malt and a mild hop profile.

2 cups all-purpose flour  
2 teaspoons baking powder  
2 teaspoons kosher salt

2 large eggs  
1 cup whole milk  
1 cup Oval Craft Brewing Rescue Hose #5  
8 tablespoons unsalted butter (1 stick), melted

2 cups shredded cheddar cheese  
1 cup diced cooked ham

1 cup warmed local honey  
4 tablespoons unsalted butter

1. Whisk together the flour, baking powder, and salt in a large bowl
2. In a second bowl whisk the eggs until slightly broken up. Add the milk, beer and the melted butter and whisk until evenly combined. Add the cheese and ham and stir until just mixed through.
3. Add the liquid mixture to the flour mixture and stir with a rubber spatula or spoon until the flour is just incorporated and no streaks remain (the batter may have a few lumps).
4. Heat a waffle iron to medium according to the manufacturer's instructions. Scoop a ladle of batter into the middle of the waffle iron and close. Cook until golden brown.
5. Serve each waffle with a tablespoon of honey and a quarter cup of the warm honey over top.