



SUNSHINE SMOKY WAFFLE



INGREDIENTS

WAFFLES

- 8.5 oz. Corn Muffin Mix
- 2 Whole Eggs
- ½ C. Buttermilk
- 2 Tbsp. Diced Scallion
- ¼ C. Aged Shredded Cheddar
- 1 tsp. Kosher Salt
- ¼ tsp. Cajun Spice

SASSY BBQ SAUCE

- 1 C. Apple Cider Vinegar
- 2 C. Dark Brown Sugar
- 1 tsp. Garlic Powder
- 1 tsp. Red Pepper Flakes
- 3 Tbsp. Hot Sauce
- ¼ C. Yellow Mustard
- 1 C. Ketchup
- 1 tsp. Black Pepper
- 1 C. Water
- 1 tsp. Onion Powder

SABAYON SAUCE

- 3 Egg Yolks
- 2 Tbsp. Bourbon
- 2 Tbsp. Sour Cream
- 1 tsp. Smoked Paprika

TOPPINGS

- 4 oz. Brookwood Pulled Pork (#15005)
- 1 oz. of Sassy BBQ Sauce
- 3 Fresh Serrano Peppers, thinly sliced

DIRECTIONS

WAFFLES

1. Combine all waffle ingredients in a mixing bowl. Mix thoroughly.
2. Allow to sit ambient for 10 minutes.
3. Place mix in waffle maker, filling about ⅓ of the way.
4. Cook to a golden brown.

SASSY BBQ SAUCE

1. Combine all Sassy BBQ Sauce ingredients in a saucepan.
2. Bring to a low simmer.
3. Reduce to a low heat for 10 minutes, then remove from heat to cool.

SABAYON SAUCE

1. Place yolks and bourbon in a small bowl over a boiling pot of water.
2. Whisk constantly until frothy and creamy; it should double in size.
3. Remove from heat and chill.
4. Once chilled, fold in sour cream and paprika.

ASSEMBLY

1. Place a crisp waffle in the center of the plate.
2. Stack dressed pork on top of waffle.
3. Drizzle with Sassy BBQ Sauce.
4. Finish with a dollop of Sabayon Sauce and fresh Serranos.