



INGREDIENTS

2		eggs
2	cups	mashed potatoes
2	Tbsp	melted butter
½	tsp	salt
¼	tsp	ground pepper
3	Tbsp	flour
⅓	cup	chopped chives
½	med.	onion, fried
½	cup	crumbled, cooked bacon
¾	cup	cup sharp cheddar cheese
		sour cream for topping

DIRECTIONS

Start by turning on your waffle iron to get it nice and toasty. In a large bowl, whisk the eggs and mash in half the potatoes. Add in butter, salt, pepper and flour. Mix well and add in remaining potato. Fold in the chives, onion, bacon and cheese (leaving some for topping). Grease the waffle maker with butter and place a scoop of the mixture inside, spreading evenly. Close and bake for 7-10 minutes, or until golden and crispy. Repeat with the remaining potato mixture. Serve hot and topped with sour cream, crumbled bacon, cheddar and chives. Yum!



The Potatoh Lovers of Manitoba are passionate potato advocates brought together for a common and delicious cause: to educate the public on the many health benefits of potatoes.