



Holmes Smokehouse Chicken Sausage and Waffles

INGREDIENTS

1 cup or more Holmes Smokehouse Chicken sausage SLICES diced.
Your favorite syrup and other toppings.

Waffle Mix

2 eggs
1 $\frac{3}{4}$ cup Milk
1/3 cup oil
2 cups of flour
4 tsp baking powder
1 TBL sugar
 $\frac{1}{2}$ tsp Salt
2 tsp Vanilla

1. Place Holmes Smokehouse Chicken sausage in non-stick pan on medium heat to brown.
2. Remove from pan and set aside.
3. Separate eggs in a medium bowl and beat whites with mixer until white and fluffy (meringue)
4. In a separate bowl, mix yolks together with milk.
5. Add oil, flour, baking powder, salt, sugar, and vanilla. Mix well with mixer.
6. Fold in egg whites with spoon, just until mixed.
7. Place batches in waffle maker as directed by your manufacture.
8. Place desired amount of warm Holmes Smokehouse Sausage on your waffle, drench with syrup and enjoy!