THANKSGIVING WAFFLE SANDWICH

VEGETABLE MIXTURE

- 1/4 cup Butter, unsalted
- 2 1/2 cups Onion, small dice
- 4 cups Celery, small dice
- 7 Tbsp Garlic, minced
- 1/2 Tbsp Sage, dried and rubbed
- 1 Tbsp Thyme leaves, dried
- 2 tsp Salt

WAFFLES

- 6 1/2 cups Water, cool approximately 72°F
- 1 5 lb box Gold Medal Corn Muffin Mix
- 8 ea Eggs, large
- 1 cup Oil vegetable

ASSEMBLY

- 3 1/2 cups Cranberry sauce, jellied
- 2 1/2 oz Turkey cooked, sliced, warm
- 3 1/4 cup Gravy turkey or chicken, cooked, warm

VEGETABLE MIXTURE

1. Melt butter in medium sauté pan over medium heat. Cook vegetables and herbs in butter 6-8 minutes or until softened. Remove from the heat.
2. Add seasonings and mix until well blended. Allow mixture to cool.

WAFFLES

3. Preheat waffle iron to 375°-380°F.
4. Combine water, eggs, oil and mix into a mixing bowl. Stir with a wire whisk until smooth.
5. Stir in cooled vegetables until well combined.
6. Deposit batter using a #10 scoop, approximately 3.25 oz, onto a well-oiled, preheated waffle iron.

Bake 3 minutes or until golden brown.

ASSEMBLY

7. Spread 1 Tbsp. of cranberry sauce over half of the waffle.
8. Mix 2 1/2 oz. of warm turkey with 1/2 oz. gravy. Place on top of cranberry sauce.
9. Fold over, cut in half and serve warm.

ADDITIONAL INFORMATION

Ingredients	• 1 5 lb box Gold Medal Corn Muffin Mix, • 1 cup Oil vegetable, • 1 Tbsp Thyme leaves, dried,, • 1/2 Tbsp Sage, dried and rubbed, • 1/4 cup Butter, unsalted, • 2 1/2 cups Onion, small dice, • 2 1/2 oz Turkey cooked, sliced, warm, • 3 1/2 cups Cranberry sauce, jellied, • 3 1/4 cup Gravy turkey or chicken, cooked, warm, • 4 cups Celery, small dice, • 6 1/2 cups Water, cool approximately 72°F, • 7 Tbsp Garlic, minced, • 8 ea Eggs, large, 2 tsp Salt, ASSEMBLY, VEGETABLE MIXTURE, WAFFLES
Course	Lunch
Cuisine	American, Seasonal Fall
Category	Sandwiches
Serving Size	54