

GRILLED CHEESE WAFFLE SANDWICH WITH ONION-FIG JAM AND HAVARTI



Savory Grilled Cheese Waffle Sandwich with Onion-Fig Jam and Havarti

This delicious sweet and savory waffle grilled cheese sandwich was entered into a few cooking contest the past two years unfortunately, the recipe didn't take home any prizes and has sat in my drafts folder since then. I decided my grilled recipe creation is just too yummy not to share so, I'm dusting off the cobwebs and finally publishing it. I hope you enjoy it as much as I did.



Savory Waffle with Bacon and Fig Jam

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Serves 6

The savory waffles burst with flavor prepared with a mixture of fresh herbs, spring onions and garlic paste. The Waffles are cooked to perfection then smeared with caramelized onion-fig jam, thick slices of Havarti cheese, and then loaded with sliced off-the bone ham, tender roast beef and smoked bacon. Served with a spicy mayonnaise, this loaded grilled cheese sandwich will leave you wanting more.

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Prep Time

10 min

Cook Time

30 min

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Ingredients

1. 1/2 lb Havarti Cheese, thick sliced
2. 1 lb sliced off the bone ham
3. 1 lb sliced roast beef
4. 1/2 pound thick cut bacon (about 8 slices)
5. 2 1/2 cups flour
6. 4 tablespoons sugar
7. 2 teaspoons baking powder
8. 1/2 teaspoon salt
9. 3 Eggs
10. 2 cups milk
11. 1/4 cup vegetable oil
12. 1/4 tsp thyme
13. 1/4 tsp rosemary
14. 1/4 tsp chives
15. 1/2 tablespoon prepared garlic
16. 1/2 teaspoon spring onion
17. 1 medium onion
18. 5 dried figs
19. 1 tablespoon Champagne Honey Mustard
20. 1/2 cup ketchup
21. 2 tablespoon mayonnaise
22. 1 tablespoon Cracked Pepper Marinade (see note in Spicy Mayonnaise below)
23. 1/4 cup butter

Instructions

1. Heat Oven 400 degrees F.
2. Place 8 slices thick cut bacon onto a parchment lined baking sheet. Bake for 20 minutes or until bacon is crisp. Remove from oven and set aside until ready to build sandwich. Reduce oven to 300 degrees F.

Caramelized Onion-Fig Jam

1. Slice onions thinly and chop figs
2. In a medium sauté pan, heat 1 tablespoon olive oil over medium heat. Add onion and cook until just begin to caramelize, about 10 minutes, add dried figs and continue to cook, stirring regularly until thick and dark brown in color. About 20-25 minutes. Add a few tablespoons of water if jam gets dry.

Waffle Batter

1. In a bowl sift together, flour, sugar, baking powder and salt
2. In another bowl beat eggs until creamy, add the milk and chopped herbs, spring onion, oil and garlic paste. Whisk until ingredients are well blended, then add the sifted dry ingredients.
3. Cook waffles until crisp. Set cooked waffles aside until ready to assemble the sandwich

Spicy Mayonnaise

1. In a small bowl combine, ketchup, mayonnaise and hot pepper sauce. Blend well and set aside until ready to serve sandwiches. (any pepper sauce will do, sriracha, Thai chili, peppercorn paste, etc)
2. To Assemble Sandwich: begin building the sandwiches by adding thick sliced Havarti cheese, about three slices for each bottom half of waffle sandwich. (makes 4 sandwiches or 8 waffles) then layer a few slices of ham, roast beef and cooked bacon on-top of the cheese. Add a dollop of Onion-Jam and another layer of Havarti cheese. Top sandwich with another waffle.

Once Sandwiches are assembled

1. Heat a cast iron skillet to medium. Melt 1 tablespoon butter in skillet and cook one sandwich at a time until cheese is melted. Carefully, flip sandwich once during the cooking process. Transfer cooked sandwich to a plate and keep warm in oven. Continue process until all sandwiches are made

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>

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