

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

2016-05-02 20:09:37



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

Prep Time

10 min

Cook Time

30 min

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/>

If you're in the mood for more delicious sandwich recipes check out my famous [POLISH ZAPIEKANKA](#)



**DO YOU HAVE WHAT IT TAKES TO WIN BATTLE SANDWICH?
HOSTED BY AT HOME WITH REBECKA & BARHYTE**

SPECIALTY FOODS – WINNER ANNOUNCED



Polish Zapiekanka Recipe #1 for the Saucy Mama Contest [RECIPE CLICK HERE](#)

Do you have what it takes to win Battle Sandwich? Well, this is your chance to find out.

In light of the current Elite Qualifying Contest to earn the last coveted spot on [Team Saucy Mama](#), [Barthyte Specialty Foods](#) has generously offered to award one (1) lucky winner with one (1) PRIZE package featuring three (3) Saucy Mama products however, they are excluding olives but still have tons of tasty products to choose from.

I'm want to make you work for the WIN! So, put on your thinking cap(s), thrown down your kitchen genius and create your best SANDWICH IDEA to win!

How to Submit Your Recipe:

1. In the comments below, tell me how you would use your choice of Saucy Mama Marinades or Mustards to create the most delectable SANDWICH,
2. And what makes your sandwich the "sauceiest"...it's that easy!

I'll be posting the giveaway to all my social media asking anyone who's interesting to stop by [At Home with Rebecca](#) and leave their *sauceiest*-sandwich recipe comments. Feel free to share the giveaway on your social media so everyone gets a chance to win.

Each person that comments will have their name put in a hat and I will announce the winner LIVE via Facebook Live via Youtube video! I'll post the video with the winners name and recipe creation...UPDATE: June 7th, 2016 – NOON Pacific time

AND THE WINNER IS...DRUM ROLL PLEASE!

I'm announcing the winner in this fashion so everyone can see that I'm drawing the names randomly. Please be advised this is a very FAIR drawing! I'm not a cheater so whomever wins, wins fair and square!!

WHAT YOU WILL WIN: *Barhyte Specialty Foods* is providing all qualified participants with the chance to offer one (1) package featuring three Saucy Mama products (except olives) as an audience prize. For a list of Saucy Mama delicious *MUSTARDS and MARINADES* just click the link or click [HERE!](#)

Official Rules: Each contestant may select one winner within the U.S. and notify Saucy Mama with the winner's contact information no later than June 8, 2016. Participants are asked to send the winner's name, shipping address and phone number by email to: colette@barhyte.com.

Checking out their list of amazing products will get your creative juices flowing for sure. And for a little more creative help, I've shared photos of both my entries with links to the recipes.

Jibarito (hee-bah-ree-to) with Flatiron Steak, Bacon Jam and Spicy Hot Sauce Sandwich.
YES...it's one amazing mouthful!

Ready...Set...Comment! And let the Sauciest Mama/Daddy win!!



*My Second Recipe Submission for Saucy mama
Contest [FOR THE RECIPE](#)*

POLISH ZAPIEKANKA – SAUCY MAMA’S 2016 RECIPE CONTEST: RECIPE #1

Polish Zapiekanka is an open-face sandwich with sautéed white mushrooms and cheese, toasted until the cheese melts. Served hot with ketchup, it is a popular street food in Poland.

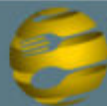
*Polish Zapiekanka-Saucy Mama’s 2016 Recipe Contest: RECIPE
#1*



OFFICIAL QUALIFYING EVENT



**Saucy Mama's
2016 Recipe Contest**



**WORLD FOOD
CHAMPIONSHIPS**

The Submission Window is now OPEN for the [Saucy Mama's 2016 Recipe Contest](#). Hosted by Barhyte foods a PREFERRED QUALIFYING EVENT for the [World Food Championships](#).

Pendleton, Ore. (March 3, 2016)- Barhyte Specialty Foods is excited to announce the creation of "Team Saucy Mama", which will be competing at the 2016 World Food Championships (WFC) in November in Orange Beach, Alabama. The team is made up of some of the most extraordinary home cooks in the US, and each one is striving to compete in the Final Table at WFC, where one person is crowned World Food Champion and receives a \$100,000 grand prize.

Saucy Mama has offered three competitor spots on the team. Two of these spots are already claimed, as last year's WFC Saucy Mama competitors earned their way to the Top 10 round and were prequalified to compete again this year.

Only one spot remains on Team Saucy Mama with 25 of the Sauciest home-cooks are vying for coveted LAST SPOT!

Thank you TEAM SAUCY MAMA for choosing me as one of the 25 to compete for the LAST SPOT!!!

So what does the Saucy Mama Recipe Contest champion win?

- A World Food Championship Golden Ticket: WFC registration and entry fees paid for 2016 WFC
- \$1000 Travel Stipend: for WFC expenses (Nov. 8-15)
- \$200 Spending Cash: to have FUN in Orange Beach Alabama

Most importantly...a First Place win with [Team Saucy Mama](#) offers home-cooks like myself, the ability to vie for cash prize(s) to offset the cost associated with Food Sport. Thank goodness for Sponsors that offer WFC Preferred Qualifier Contests!!

In addition to competing for a place on [Team Saucy Mama](#), [Team Just A Pinch](#) has invited me to return to represent them at the 2016 Bacon World Food Championships, in Orange Beach, AL. They have offered to pay my entry fees as a result of my 4th place win in last years competition (\$300.00). [Thank you Just A Pinch!!](#) Since I'm competing in the Bacon Category again this November, you'll notice a BACON recipe theme throughout all of my WFC Contest recipe submissions.



My first recipe submission for the coveted LAST SPOT on Team Saucy Mama...

POLISH ZAPIEKANKA. CATEGORY: BACON

A zapiiekanka (Polish pronunciation: [zap'ɛ'kaŋka]; plural: zapiiekanki, pronounced [zap'ɛ'kaŋk'i]) is an open-face sandwich made of half of a baguette or other long roll of bread, topped with sautéed white mushrooms, cheese and sometimes other ingredients, and toasted until the cheese melts. Served hot with ketchup, it is a popular street food in Poland. With its origin dating back to the 1970s, the zapiiekanka is associated with the austere times of Poland's Communist regime, but it has enjoyed renewed demand in the 21st century, which has also brought a wider range

of varieties. SOURCE: From [Wikipedia](#), the free encyclopedia

This *SUPER-SAUCY* sandwich showcases two delicious Saucy Mama products and a heap of crispy smoked BACON! My family loved testing this meal and it's become a regular on our weekly family menu. The versatility of the dish is what makes it so appealing for family dinners, and parties. Zapiekanka is like pizza in that, the toppings can be adjusted to fit your mood. All veggie Zapiekanka, or all meat style...it's entirely up to you.

The Spicy Ketchup made with Saucy Mama's *ALL NATURAL Cracked Pepper Marinade* is fiery and sweet; the cracked black pepper mixed with sweet ketchup and mayonnaise makes the sandwich sing in your mouth! The mushrooms get the "Saucy Mama treatment" too, with a big helping of the *Champagne Honey Mustard* (my new favorite SM mustard to date).

This delicious and historical Polish street food sandwich, is elevated to restaurant quality meal with the addition of *Saucy Mama's All Natural Mustard's and Marinades!!*





Polish Zapiekanka Mushroom Toast

2016-04-09 19:56:57



Serves 4

Polish Street Food served the Saucy Mama way!!

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Print

Prep Time

10 min

Cook Time

40 min

Total Time

50 min

Prep Time

10 min

Cook Time

40 min

Total Time

50 min

Ingredients

1. $\frac{1}{2}$ pound bacon, cooked and crumbled
2. 2 small French baguettes, cut in half lengthwise
3. 4-6 cups baby Portobello mushrooms, sliced (substitute with any mushroom)
4. 1 medium shallot, coarsely chopped (1/2 cup)
5. 1 teaspoon sea salt
6. 1/2 teaspoon black pepper
7. 1 tablespoon fresh thyme, chopped

8. 1 tablespoon fresh sage, chopped
9. 1/2 tablespoon fresh rosemary, chopped
10. 1/4 teaspoon red pepper flakes
11. 1/4 teaspoon chili powder (optional)
12. 2 tablespoons bacon grease
13. 1/4-1/2 cup hot water
14. 1/4-1/2 cup wine, white or red
15. 2 tablespoons Saucy Mama Champagne Honey Mustard
16. 2 teaspoons cream or milk
17. 1 teaspoon flour
18. 8 slices or 2 cups grated gouda or Dutch Edam cheese
19. Salt and Pepper to taste
20. 1 cup ketchup
21. 2 tablespoons Saucy Mama Cracked Pepper Marinade
22. 2 tablespoons mayonnaise

To prepare the mushroom base

1. Heat a cast iron skillet to medium high
2. Cooked bacon until crisp, remove bacon from pan and crumble.
3. Set bacon aside until ready to make sandwich
4. Remove all but 2 tablespoons bacon grease from pan
5. Add chopped shallots/onions, to hot bacon grease and cook till translucent, about 3 minutes.
6. Add chopped mushrooms, reducing the heat to medium-low as this process will extract the water content in the mushrooms but not dry them out.
7. Sauté until mushrooms start feeling tender and drastically decrease in size, about 20 minutes. If mushrooms appear dry, add some of the hot water and continue to sauté.
8. Once the mushrooms have softened add all the spices and herbs, and continue to cook for an additional 5 minutes. The chili is optional if you prefer some heat. After the spices have been well absorbed, add the wine, Saucy Mama Champagne Honey Mustard, water and cook for an additional 5 minutes, remembering to add extra hot water if they look dry to create a slight sauce texture.
9. After the liquid is well absorbed and the mushrooms are fragrant. The mixture should be thick yet still wet. Thicken the sauce by making a paste from flour, cold water, and cream; gradually stir into the mushroom mixture. Cook this mixture for an additional 5 minutes.

To prepare the Zapiekanka

1. Preheat oven to 400f degrees
2. On each half baguette pile several spoonfuls of the cooked mushrooms, pressing the mixture down with the spoon.
3. Place the prepared baguettes on a baking dish and top with cheese and crumbled bacon.

Notes

1. This recipe is just as versatile as pizza! Try adding your favorite ingredients to make

delicious new combinations of Zapiekanka.

By Rebecka Evans

Adapted from Polish Street Food

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

RADISH AND HERB BUTTER SANDWICHES

Radish and herb butter sandwiches are not just delightful to eat, they also serve as a trigger food for memories of my childhood. Today's recipe is homage to my mom, who introduced me to cultivating radishes and then making them into a scrumptious lunch. There are just too many great radish eating moments to share; suffice to say, they were all yummy!



Radish and herb butter sandwiches make an easy appetizer, and are beautiful when plated; perfect for Sunday tea with friends, or simply enjoyed for lunch. Serve with a light and fruity white wine.

I HOPE YOU ENJOY THESE RADISH AND HERB BUTTER SANDWICHES AS MUCH AS I DO!



Radish and Herb Butter Sandwiches

2015-06-11 23:05:09



Yields 6

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Prep Time

5 min

Prep Time

5 min

Ingredients

1. 1 loaf multigrain bread cut thinly into slices
2. 1 pound good butter (I used Kerrygold)
3. 1 large bunch radishes
4. 1 bunch fresh basil
5. 1 bunch fresh flat leaf parsley
6. 1 small bunch fresh oregano
7. Sea salt and pepper to taste

Instructions

1. Fill clean sink or large bowl with cold water and submerge radishes to loosen sand and dirt. Soak for 2-3 minutes, rinse in cold water and drain on a clean towel
2. Set butter at room temperature for 5 minutes or until soft enough to blend with herbs
3. Finely chop herbs
4. In a medium bowl blend softened butter with herbs, salt and pepper to taste
5. Slice bread thinly, spread one side of bread with 1-2 teaspoons of herb butter
6. Slice radishes very thinly and place several slices over buttered bread, serve

By Rebecka Evans



Other radish recipes to try are *pan roasted brown butter radishes* and *Butter Sea Salt Radishes*. Those delicious radishes are a simple summer snack and are perfect for a summer picnic!