

Kurobuta Ranch Waffles



Ingredients:

- 4 strips Kurobuta Ranch Uncured Thick Cut Bacon, roughly chopped
- 1 cup all-purpose flour
- 1/2 tablespoon sugar, plus more for sprinkling
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup buttermilk
- 4 tablespoons unsalted butter, melted
- 1 egg, separated
- Vegetable oil, for brushing waffle iron
- 2 bananas, sliced 1/2-inch thick
- 3 tablespoons maple syrup
- 2 tablespoons peanut butter, room temperature
- Whipped cream, for serving

Directions:

1. Cook bacon in skillet until crisp; transfer to paper towel with slotted spoon. Reserve fat in pan.
2. Heat waffle iron to hot.
3. Whisk together flour, sugar, baking soda and salt in large bowl. Whisk together buttermilk, butter and yolk in small bowl, then gently stir into dry ingredients until combined. Whip egg whites to stiff peaks, then fold into batter. Gently stir in bacon.
4. Brush waffle iron with oil; cook waffles to golden brown.
5. Meanwhile, heat bacon fat over medium-high heat until hot. Add bananas and sear on both sides until well browned on both sides. Transfer with slotted spoon to small bowl. Whisk together maple syrup and peanut butter until smooth; stir into bananas. Top one waffle with banana mixture and sauce; cover with remaining waffle. Serve immediately with whipped cream.



Chef's TIP:

The bananas are seared in the leftover bacon fat and sprinkled with sugar, giving them a pork-infused caramelization! Make sure the waffle iron is set to hot.

