



# WAFFLEICIOUS WEDNESDAY

52 WEDNESDAYS' WORTH OF DELICIOUS & NUTRITIOUS MENU IDEAS!



K-12  
Ready



## Waffle Yogurt Trifle

| Yield: 50 servings

### Ingredients

#### 50 Aunt Jemima® Waffles (whole grain) (#43577)

1 Flat Strawberries, fresh, hulled, thinly sliced  
1 Flat Blueberries, fresh, whole

1 ½ c. Sugar  
3 ½ qt. Yogurt

### Preparation

1. Evenly combine strawberries, blueberries and sugar. Reserve cold.
2. Cook waffles according to package directions. Reserve waffles at room temperature.
3. For each serving: Cut 1 waffle in half. Place waffle half in the bottom of a glass ramekin or bowl. Top with approximately ¼ c. mixed sweetened berries. Top berries with a dollop of yogurt. Repeat layers.
4. Repeat the build for the other 49 servings. Serve chilled. Can also be prepared and served in two 4" deep stainless steel half pans or a full hotel pan.

## Apple-Cheddar Waffle Panini

| Yield: 48 servings

### Ingredients

3 c. Dijon Mustard  
3 c. Maple Syrup  
3 c. Barbeque Sauce

#### 96 Aunt Jemima® Waffles (whole grain) (#43577)

96 1-oz. slices Cheddar Cheese, reduced fat  
12 c. Apples, fresh, thinly sliced

### Preparation

1. In a bowl, mix mustard, maple syrup, and barbeque sauce.
2. Spread ½ tbsp. mixture on one side of each waffle.
3. Top 48 waffles with 1 slice of cheese, ¼ c. apple slices, and another slice of cheese. Top with remaining 48 waffles, spread side down.
4. Place waffle sandwiches in panini press. Cook until waffles are toasted and cheese melts, about 4 minutes. (Option: Bake in 375°F oven for 10-15 minutes until waffles are toasted and cheese melts.) Slice panini in half and serve.

## Frittata Stuffed Waffle Sandwich

| Yield: 3 servings

### Ingredients

#### 6 Aunt Jemima® Waffles (whole grain) (#43577)

3 tbsp. Olive Oil  
8 oz. Shredded Potatoes  
1 Onion, small, thinly sliced, sautéed  
3 oz. Mushrooms, thinly sliced, sautéed

Salt & Ground Black Pepper to taste  
3 oz. Red & Green Sweet Pepper Strips, rinsed, drained well  
3 oz. Cheddar Cheese, shredded  
5 Extra Large Eggs, well beaten  
½ tsp. each Basil & Oregano, dried

### Preparation

1. Combine all ingredients except waffles together until well mixed; adjust seasoning with salt and pepper.
2. Place in a non-stick 9" cake pan and bake in a 350°F oven for 30 minutes or until mixture is firm to the touch.
3. Remove and place on a cooling rack for 1 hour.
4. Remove from pan and cut frittata into the same size diameter as the waffle.
5. Place cut frittata on waffle and top with another waffle to create the waffle sandwich.
6. Spray both sides with non-stick spray and place on panini grill for 5 minutes or until waffle is golden brown and frittata is warm throughout.



## Waffle Gobblers

| Yield: 50 servings

### Ingredients

100 Aunt Jemima® Waffles (whole grain) (#43577), thawed  
9 lb. Turkey, deli roasted, thinly sliced  
1 #10 can Cranberry Sauce, chunky

### Preparation

1. Preheat convection oven to 350°F.
2. Place 100 waffles in a single layer on full sheet pans.
3. Top only 50 of the 100 waffles with 3 oz. of turkey.
4. Bake all (both the plain and turkey-topped waffles) 5 minutes.
5. Spread the turkey-topped waffles with cranberry sauce using a #24 scoop to measure, then top with the cooked plain waffles to make a hot sandwich.

# California Club

| Yield: 48 servings

## Ingredients

**96 Aunt Jemima® Waffles (whole grain) (#43577)**, prepared according to package directions  
12 c. Apples, fresh, sliced

6 Avocados, thinly sliced (48 slices)

## Preparation

1. For each serving, arrange ¼ c. sliced apples, 1 slice avocado and 1 slice cheese on 48 waffles. Top with remaining waffles.

# Turkey Sausage Gravy on Waffles

| Yield: 50 servings

## Ingredients

**100 Aunt Jemima® Waffles (whole grain) (#43577)**  
1 ½ c. Vegetable Oil  
6 lb. 4 oz. Turkey, lean, fresh, ground  
12 ½ c. Onion, white, chopped  
1 ½ c. Flour, all-purpose

2 tbsp. + ½ tsp. Black Pepper, ground  
2 ½ tsp. Salt  
2 ½ tsp. Sage, dried  
6 qt. + 1 c. Milk, 1%

## Preparation

1. Heat waffles according to package directions. CCP: Hold for hot service at 135°F or higher.
2. Heat oil in sauté pan over medium-high heat. Add turkey and onion. Cook, stirring occasionally, until turkey is browned and onion is tender.
3. Stir in flour, pepper, salt and sage. Cook, stirring, 1 minute. Add milk and heat to a boil. Cook, stirring, 2 minutes or until mixture thickens. CCP: Heat to 155°F or higher for at least 15 seconds. CCP: Hold for hot service at 135°F or higher.
4. For each serving, place 2 waffles on plate. Pour ½ c. turkey gravy over waffles (use 4 oz. ladle). Serve immediately.



# Wild West Veggie Chili & Texas Waffle Toast

| Yield: 50 servings

## Wild West Veggie Chili

### Ingredients

3 tbsp. + 2 tsp. Vegetable Oil  
3 ½ c. Onion, chopped  
1 ¾ c. + 2 tbsp. Bell Pepper, green, chopped  
¾ c. Chili Powder  
¼ c. Cumin, ground  
1 tbsp. Garlic Powder

Salt to taste  
½ c. Brown Sugar, packed  
12 c. (3 qt.) Tomatoes, crushed, canned  
2 c. + 2 tbsp. Tomatoes, diced, canned with juice  
6 c. Water  
6 qt. Kidney Beans, dry, boiled without salt, drained

### Preparation

1. In a saucepan, heat oil over medium-high heat. Add onion and bell pepper; cook, stirring occasionally, until the onion is almost tender. Stir in chili powder, cumin, garlic powder, salt and brown sugar. Cook, stirring, 2 minutes.
2. Add crushed tomatoes, diced tomatoes with their juice, water and beans and heat to a boil. Reduce heat; cover and simmer 10–15 minutes. CCP: Heat to 135°F or higher for at least 15 seconds.
3. Pour into 20" x 12" x 4" steam table pan; portion with 6 oz. ladle. Serve with Texas Waffle Toast. CCP: Hold for hot service at 135°F.

## Texas Waffle Toast

### Ingredients

**100 Aunt Jemima® Waffles (whole grain) (#43577)**  
50 ½-oz. slices American Cheese

Garlic Powder to taste

### Preparation

1. Arrange waffles on sheet pans. Top each waffle with ½ slice cheese torn into pieces. Sprinkle lightly with garlic powder.
2. Bake in conventional oven at 400°F for 8–10 minutes or until waffles are toasted and cheese starts to melt. Cut each waffle into diagonal halves. Serve immediately or keep warm. CCP: Hold for hot service at 135°F or higher. Portion: 4 waffle halves



# Waffle Bruschetta

| Yield: 50 2-piece servings

## Ingredients

¼ c. Garlic, minced  
3 lb. Tomatoes, fresh, chopped  
3 tbsp. Basil, dried

**100 Aunt Jemima® Waffles (whole grain) (#43577)**

1 ½ c. Mayo-type Salad Dressing, reduced fat  
4 ¾ lb. Mozzarella Cheese, reduced fat, shredded

## Preparation

1. Mix together garlic, tomatoes, and basil. Allow to stand to absorb flavors while completing remaining procedures.
2. Arrange waffles on 5 sheet pans (18" x 26") lined with pan liners.
3. Stir salad dressing into tomato mixture. Add cheese.
4. Spread approximately ¼ c. mixture on each waffle.
5. Bake until heated through and cheese is melted. Conventional oven: 400°F for 10-12 minutes. Convection oven: 350°F for 10-12 minutes. CCP: Hold for hot service at 135°F or higher.

# Cinnamon Ham Breakfast Sandwich

| Yield: 50 servings

## Cinnamon Spread

### Ingredients

¼ lb. Margarine, softened  
¾ c. Sugar  
½ tsp. Cinnamon, ground

### Preparation

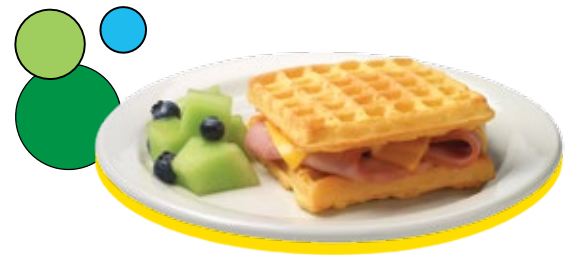
1. Preheat convection oven to 350°F.
2. Prepare cinnamon spread: combine margarine, sugar and cinnamon until evenly combined. Reserve.
3. Spread 1 tsp. cinnamon spread on one side of 50 waffles.
4. Place 1 oz. ham on waffle and cinnamon spread.
5. Place 1 slice American cheese on top of ham.
6. Top with second plain waffle.
7. Place waffle sandwiches in a single layer on a full sheet pan.
8. Bake 15 minutes or until internal temperature reaches 140°F.

## Sandwiches

### Ingredients

**100 Aunt Jemima® Waffles (whole grain) (#43577)**

50 ½-oz. slices American Cheese  
1 ½ lb. Pork Ham or Turkey Ham, thinly sliced



# Waffle Melt

| Yield: 50 servings

## Ingredients

**100 Aunt Jemima Waffles® (whole grain) (#43577)**, thawed  
½ c. + 1 tsp. Mustard

100 slices American Cheese, yellow  
3 c. + 2 tbsp. Apple Butter

## Preparation

1. For each sandwich, spread 1 waffle with ½ tsp. mustard. Top with 2 slices cheese. Spread 1 waffle with 1 tbsp. apple butter. Place waffle, apple butter side down, on top of cheese.
2. Spray griddle or skillet with nonstick cooking spray. Heat over medium-high heat. Cook sandwich 4 minutes, turning once, until golden brown and cheese is melted. Cut in half.  
CCP: Hold for hot service at 135°F or higher.

# Greek Spinach Stuffed Waffles

| Yield: 6 servings

## Ingredients

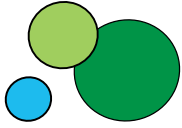
**12 Aunt Jemima Waffles® (whole grain) (#43577)**

⅔ c. Ricotta Cheese  
2 10-oz. pks. Frozen Chopped Spinach, thawed, squeezed dry  
¾ c. Mozzarella Cheese, shredded  
½ c. Feta Cheese, crumbled

½ tsp. Salt  
½ tsp. Black Pepper, ground  
2 tbsp. Dill, fresh, chopped  
2 tbsp. Scallions, chopped

## Preparation

1. Place 6 waffles on a sheet tray; set aside.
2. In a bowl, combine ricotta, spinach, mozzarella, feta, salt, pepper, dill and scallions.
3. Spread each waffle with ½ c. filling and top each with remaining waffles. Bake at 350°F for 5 minutes or until crisp. To serve, slice in half on the diagonal.



# Florentine Waffle Panini

| Yield: 50 servings

### Ingredients

**100 Aunt Jemima® Waffles (whole grain) (#43577)**

100 ½-oz. slices American Cheese

100 ⅛" slices Tomatoes

12 ½ c. Spinach, fresh, trimmed

1 c. + 1 ½ tsp. Basil, fresh, chopped

2 tbsp. Oregano, dried

### Preparation

1. For each panini, place 1 slice cheese on 1 waffle. Layer with 2 tomato slices, ¼ c. spinach, 1 tsp. basil, ½ tsp. oregano and 1 slice cheese. Top with 1 waffle and press down gently.
2. Place sandwich on preheated panini grill. Close grill and cook 2 minutes or until cheese melts. (Option: cook on grill sprayed with cooking spray. Cook 1-2 minutes or until browned; flip and cook until cheese melts.)
3. Cut in half; serve immediately or keep warm. CCP: Hold for hot service at 130°F or higher.



# Waffle Berry Parfait

| Yield: 1 serving

### Ingredients

**1 Aunt Jemima® Waffle (whole grain) (#43577)**, toasted, cubed

2 oz. Greek Yogurt, vanilla

¼ c. Blueberries, frozen, thawed

¼ c. Strawberries, diced, frozen, thawed

**½ oz. Log Cabin® Syrup (34901)** (optional)

### Preparation

1. Combine blueberries and strawberries. For every parfait in 8 oz. cup, arrange ¼ c. waffle cubes, then ¼ c. berries and 2 tbsp. yogurt. Repeat. Drizzle with syrup.

# Buffalo Chicken Waffle Melt

| Yield: 48 2-piece servings

**96 Aunt Jemima® Waffles (whole grain) (#43577)**, prepared

96 oz. Chicken, cooked, diced

¾ c. Cayenne Pepper Sauce

48 1-oz. slices Cheddar Cheese, reduced fat, halved

### Preparation

1. Combine chicken and cayenne pepper sauce.
2. Top each waffle with ¼ c. chicken mixture and ½ slice cheese.
3. Bake at 375°F for 10 minutes or until heated through and cheese is melted.

# Beefy Taco Waffo Pie

| Yield: 50 servings

### Ingredients

**100 Aunt Jemima® Waffles (whole grain) (#43577)**

1 c. Taco Seasoning Mix

5 lb. Beef, crumbles

2 ½ c. Water

1 qt. + ¼ c. Salsa, canned

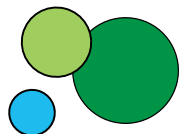
1 qt. + ¼ c. Tomato Purée, canned

1 qt. Water

2 lb. Cheddar Cheese, reduced fat, grated

### Preparation

1. Lightly coat 3 (12"x 26"x 2") pans with cooking spray.
2. Sprinkle taco seasoning mix over beef crumbles.
3. Add 2 ½ c. water and allow to simmer for 15 minutes.
4. In a bowl, combine salsa, tomato purée and 1 qt. water.
5. Assembly: Bottom layer: Place waffles 5 down and 4 across on bottom of the pan. Distribute 4 ½ c. of the meat mixture on top of waffles. Spread 2 ½ c. salsa mix over the meat mixture. Sprinkle 2 c. shredded cheese over taco sauce.
6. Repeat layers. Cover with foil.
7. Bake until hot: Conventional oven: 375°F for 30 minutes. Convection oven: 340°F for 30 minutes. CCP: Heat to 165°F or higher for at least 15 seconds. CCP: Hold for hot service at 135°F or higher.



# Waffle Breakfast Bowls

| Yield: 48 servings

## Ingredients

**96 Aunt Jemima® Waffles (whole grain) (#43577)**, prepared, cut into 1" cubes  
12 c. Apples, fresh, chopped

5 lbs. Turkey Sausage or Bacon, cooked & crumbled  
3 c. Maple Syrup  
24 oz. Cheddar Cheese, reduced fat, shredded

## Preparation

1. Place approximately 1 c. cubed waffles in individual bowls. Top with ¼ c. apples and 1 ½ oz. turkey sausage or bacon.
2. Drizzle 1 tbsp. maple syrup over each bowl and top with 1 oz. cheddar cheese.
3. Hold in warmer to melt cheese.



# Apple Cheddar Chicken & Waffles

| Yield: 6 2-piece servings

## Ingredients

**12 Aunt Jemima® Waffles (whole grain) (#43577)**  
24 slices Cheddar Cheese, sharp  
2 Granny Smith Apples, sliced very thin (optional)  
12 Chicken Tenders, breaded, cooked

## Maple Dijon Sauce

1 c. Mayonnaise  
**½ c. Log Cabin® (34901) or Mrs. Butterworth's® (39716) Syrup**  
3 tbsp. Dijon Mustard

## Preparation

1. Mix ingredients for sauce in a bowl using a whisk.
2. Flatten waffles with a rolling pin. Top each waffle with 1 slice cheese, sliced apples and chicken; finish with 1 slice cheese. Bake for 5 minutes at 350°F or until cheese is melted.
3. Top with sauce.

# Fruit Topped Waffles

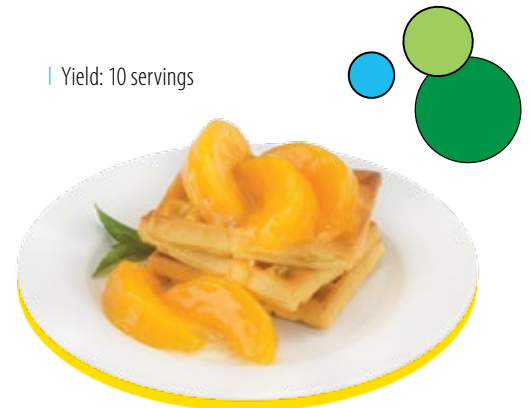
| Yield: 10 servings

## Ingredients

**30 Aunt Jemima® Waffles (whole grain) (#43577)**, prepared according to package directions  
7 ½ c. Fruit, canned or fresh

## Preparation

1. In medium saucepan, heat fruit until warmed.
2. Place waffles on serving plates or large platter and top each serving with ½ c. warmed fruit.



# Mediterranean Vegetable Waffle Sandwich

| Yield: 10 servings

## Ingredients

**20 Aunt Jemima® waffles (whole grain) (#43577)**, prepared  
2 ½ c. Hummus  
10 Roasted Red Peppers  
1 Cucumber, seedless, thinly sliced  
2 Tomatoes, thinly sliced  
10 tbsp. Bean Sprouts  
Salt and Pepper to taste

## Preparation

1. Spread ¼ c. hummus onto 10 waffles.
2. Layer with 1 roasted red pepper, cucumber slices, 2 tomato slices and 1 tbsp. bean sprouts. Season with salt and pepper to taste. Top with other 10 waffles.

# Monkey Business

| Yield: 48 servings

## Ingredients

**96 Aunt Jemima® Waffles (whole grain) (#43577),**  
prepared according to package directions

6 c. Peanut Butter, creamy

## Preparation

1. Spread 48 waffles evenly with peanut butter.
2. Top with banana slices and another waffle.

# Mediterranean Turkey Wafflewich

| Yield: 50 servings

## Ingredients

**100 Aunt Jemima® Waffles (whole grain) (#43577),**  
prepared according to package directions  
2 qt. + 2 ½ c. Hummus  
5 lb. Smoked Turkey, deli, sliced

2 lb. + 4 oz. Cucumber, thinly sliced  
1 ½ lb. Onions, red, thinly sliced  
1 lb. Spinach Leaves, fresh

## Preparation

1. Lay 50 waffles on sheet pan. Spread approximately 1 tbsp. hummus on each waffle.
2. Layer turkey, cucumber, sliced onion, and fresh spinach leaves on each waffle with hummus.
3. Place waffle on each sandwich. CCP: Cool to 41°F or lower within 4 hours. Cover. Refrigerate until service.

# Southwestern Waffle Pizza

| Yield: 1 serving

## Ingredients

**2 Aunt Jemima® Waffles (whole grain) (#43577),**  
toasted if desired  
¼ c. Corn, frozen, no salt added

¼ c. Black Beans, low sodium, canned  
¼ c. Salsa, low sodium  
½ oz. Yellow Cheddar Cheese, reduced fat, shredded

## Preparation

1. Combine corn and beans in a small bowl.
2. For each pizza, spread 2 tbsp. salsa onto each waffle, then top each with 2 tbsp. corn and beans. Sprinkle each with 1 tbsp. shredded cheese. Bake at 375°F for 10 minutes or until heated through and cheese is melted.

# Waffle Lasagna

| Yield: 50 servings

## Ingredients

**150 Aunt Jemima® Waffles (whole grain) (#43577)**  
6 lb. Turkey Sausage, cooked, crumbled, drained

1 gal. Sausage Gravy  
4 lb. Cheddar Cheese, shredded

## Preparation

1. Evenly combine turkey sausage and sausage gravy; mix together.
2. Toast all waffles.
3. For 1 serving: Top 1 toasted waffle with approximately 2 oz. hot gravy. Top hot gravy with approximately 1 oz. cheese. Repeat these steps two more times, creating three layers.
4. Repeat the build for the other 49 servings.



## More Waffleicious Menu Ideas!

Aunt Jemima® Waffles (whole grain) are the ideal base for building your own menu creations! Let our waffles inspire new, unique ideas for sandwiches, paninis, savory entrées, and more!

Below are a variety of waffle menu ideas that will take your breakfast and lunch menus from repetitious to Waffleicious!

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### Italian Waffle Panini

provolone or mozzarella cheese, tomato and fresh basil leaves

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### Monte Cristo

smoked, sliced ham and/or turkey and Swiss cheese

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### Melted Cheddar Apple

thinly sliced apples, cheddar cheese and honey mustard

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### Waffle Club

classic club with a waffle twist

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### Bacon Patty Melt

cheeseburger with bacon on waffles

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### Mushroom Patty Melt

Swiss cheese and mushroom burger on waffles

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### PB&J Waffles

peanut butter, jelly and banana (optional)

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### BLT

bacon, lettuce and tomato

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### Sloppy Joe Waffles

Sloppy Joe mixture and cheese

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### BBQ Waffles

pulled BBQ beef, chicken or pork and prepared coleslaw

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### Buffalo Chicken and Waffles

a twist on chicken and waffles using buffalo chicken, lettuce, tomato and ranch dressing

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### Waffle Nachos

add your favorite nacho toppings: cheese, seasoned ground beef, jalapeños, etc.

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### Waffle Pizza

top waffles with your favorite pizza toppings and bake

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### Waffle Pizza Sandwiches

make a sandwich with your favorite pizza toppings; bake until heated through and serve with pizza sauce on the side for dipping





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## Waffle Reuben

Swiss cheese, Thousand Island dressing and smoked turkey, pastrami or corned beef

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## Chicken Sausage & Waffle Breakfast Sandwich

chicken or turkey breakfast sausage, cheese and scrambled eggs (optional)

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## Strawberry Cream Waffles

fresh strawberries, cream cheese and maple syrup (optional)

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## Peaches & Cream Waffles

peaches, cream cheese and maple syrup (optional)

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## Cuban Waffle Panini

turkey, cheese and mustard/low-fat mayo spread



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## Chicken Waffle

## Open-Faced Sandwich

Oven-roasted chicken with Cajun seasoning & honey glaze

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## Bacon & Cheese Waffle Panini

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## Sausage Patty & Waffle Sandwich

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## Waffle Panini with Smoked Turkey or Ham & Cheese

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## Philly Cheesesteak Waffle

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## Wavy Tuna Melt Waffles

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## Meatball Parmesan Waffles

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## Sausage & Pepper Waffles

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## Waffles & Chicken Salad

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## Chicken & Waffles Parmesan



# WAFFLEICIOUS WEDNESDAY

## INCREASE PARTICIPATION WITH WAFFLEICIOUS WEDNESDAY!

Pinnacle's Waffleicious Wednesday program provides K-12 schools with a whole year of fun, festive ideas to feature nutritious, delicious Aunt Jemima® whole grain waffles. It's easy to implement – plus, kids love Aunt Jemima® waffles any time of day, so you're sure to increase ADP and reimbursement!

### Aunt Jemima® Waffles made with Whole Grain

- Versatile 4" size
- 1 oz. eq. grain
- No HFCS, artificial flavors or artificial coloring
- Easy to use
- Cost-effective

**Nutritious,  
Delicious,  
Waffleicious!**



### Here's What Schools are Saying...

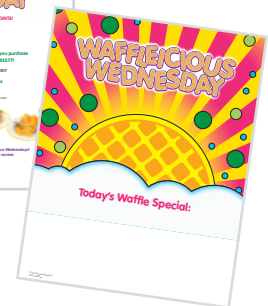
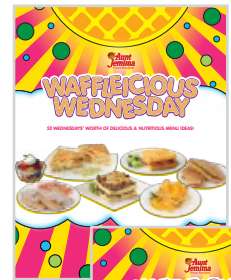
- At a school district on the West Coast, students absolutely enjoy the days that breakfast is served for lunch.
- Waffles with a sausage patty has become a more popular lunch than even chicken nuggets in elementary at a major school district in the Midwest.
- When waffles were introduced, a California school district saw their ADP increase. Their students are fans of chicken and waffles for lunch.



# WAFFLEICIOUS WEDNESDAY

We have everything you need for a year of Waffleicious Wednesdays!

- **Menu Idea Guide** – 52 Wednesdays' worth of tasty waffle recipes and menu ideas for breakfast and lunch.
- **Recipe Contest** – Share your best waffle recipe creation and you could win up to a \$500 grant for your school.
- **Bonus Cool School Cafe® Points** – Earn DOUBLE POINTS when you purchase Aunt Jemima® Waffles (whole grain) from January 1 – June 30, 2017. See [www.coolschoolcafe.com](http://www.coolschoolcafe.com) for details.
- **Online Calendar** – Discover holiday and seasonal waffle ideas along with other fun waffle-themed event suggestions.
- **Promotional Serving Line Signage** – Download a Waffleicious Wednesday serving line sign template and customize with your waffle special of the day.



Ask your Pinnacle Sales Representative about other fun promotional signage and giveaways!

Visit [www.pinnaclewafflewednesday.com](http://www.pinnaclewafflewednesday.com) to access the online calendar, customizable signage, contest form, and much more!



# WAFFLEICIOUS WEDNESDAY

VISIT [WWW.PINNACLEWAFFLEWEDNESDAY.COM](http://WWW.PINNACLEWAFFLEWEDNESDAY.COM) TO ACCESS THE ONLINE CALENDAR, CUSTOMIZABLE SIGNAGE, CONTEST FORM, AND MUCH MORE!

