

*I did try this recipe; it actually worked but the waffles were merely "okay" and I won't be making it again. First of all it was a lot of work for a result that wasn't that great - cooking a whole pound of bacon, cutting up scallions, shredding 3/4 of a pound of cheese, and mixing this into a very large amount of potatoes (3 pounds is a huge pile, I had to get out my biggest metal bowl that I usually only use at Thanksgiving to mix up the turkey stuffing).*


*A bigger problem was due to the large amount of cheddar cheese. When cheese melts it exudes a small amount of oil (perhaps whey?). Normally this isn't an issue but this recipe makes a lot of waffles all baked in the same waffle iron. The oil accumulated to the point that it started overflowing the waffle iron and pooling on the countertop, making a terrible mess. The waffle iron had oil all over it and my waffle iron isn't submersible so trying to get all the oil off it took forever; at one point I almost decided to throw it away. And I had to squirt dish soap all over the countertop a couple of times to get all the grease off it as well.*

*It's possible that I simply put too much batter into the waffle iron for each waffle, although they came out fine. However I absolutely am not going to experiment with this recipe. It's just not particularly good.*

## Washington Post

### Loaded Potato Waffles

 Servings: 10 (Belgian-style waffles)

 Total: 1 hour 10 mins, (each waffle takes between 5 and 7 minutes.)

- 1 pound thin-cut bacon
- 3 pounds frozen hash browns, defrosted
- 12 ounces sharp cheddar cheese, coarsely shredded (3 cups)
- 3 large eggs
- 1/3 cup all-purpose flour
- 1/3 cup sliced scallions, white and light green parts, plus more for serving
- 1/4 cup (1/2 stick) unsalted butter, melted
- 2 teaspoons baking powder
- 1 teaspoon fine salt (optional)
- 1 tablespoon freshly ground black pepper
- Sour cream, for serving (optional)
- Chives or scallions greens, sliced, for serving (optional)

#### Step 1

Position a rack in the middle of the oven and preheat to 425 degrees. Place a towel-lined platter near your workspace.

#### Step 2

Arrange the bacon strips in a single layer on a large, rimmed baking sheet and transfer to the oven (no need to wait for it to be preheated). Roast the bacon for 18 to 20 minutes, or until it is crisped. Transfer to the prepared platter, let cool for about 2 minutes and then coarsely chop.

#### Step 3

While the bacon cooks, preheat a waffle maker to medium-high heat. (If making more than a couple of waffles at a time, once the bacon is cooked, reduce the oven temperature to 200 degrees so you can keep the waffles warm as you prepare them.)

#### Step 4

In a large bowl, combine the hash browns, cheese, eggs, flour, scallions, butter, baking powder, salt, if using, and pepper. Add the bacon and stir until well combined.

**Step 5**

For a Belgian waffle maker, add about 1 1/2 cups of the batter (you may need less, depending on your waffle maker) and cook according to the manufacturer's instructions for about 5 minutes, or until golden and crisp.

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**Step 6**

Transfer the waffle to a plate or place on a baking sheet in the warm oven. Repeat with the remaining batter.

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**Step 7**

Serve waffles with a dollop of sour cream and sprinkle with sliced scallions or chives, if desired.

