

Thanksgiving Leftovers Waffle

SKILL
👉

MAKES
1 Servings

Ingredients

- 1-2 cups leftover stuffing
- Vegetable spray
- 2 ounces leftover roasted turkey, sliced
- 1/2 cup leftover mashed potatoes
- 1/4 cup leftover gravy
- 1/4 cup Stonewall Kitchen New England Cranberry Relish, Holiday Spiced Cranberry Sauce or Stonewall Kitchen Cranberry Horseradish Sauce



Directions

1. Preheat waffle maker to medium-high heat. Grease waffle maker with vegetable spray.
2. Press 1-2 cups of stuffing into the waffle maker (depending on its size). Close top and cook 4-6 minutes or until the stuffing is golden brown and crispy. Open top and cool several minutes.
3. Remove waffle to a plate.
4. Top waffle with reheated turkey, mashed potatoes and gravy.
5. Serve with New England Cranberry Relish or Cranberry Horseradish Sauce.

