

I am a firm believer that when you purchase a small appliance for the kitchen, it should be useful in more ways than one. So I am including a recipe for the use of a waffle iron.

#### HASH BROWN WAFFLES

- 5 LARGE EGGS
- ½ TEASPOON SALT
- ½ TEASPOON GROUND CUMIN
- ½ TEASPOON BLACK PEPPER
- ¼ TEASPOON CHILI POWDER
- 1 ¾ CUPS REFRIGERATED SHREDDED HASH BROWN POTATOES
- 1 SMALL ONION, FINELY CHOPPED
- ¼ CUP CANNED, CHOPPED GREEN CHILIES
- 2 TABLESPOONS SALSA
- 2 TABLESPOON SALAD OIL
- ½ CUP SHREDDED COLBY-JACK CHEESE

OPTIONAL TOPPINGS: SALSA, GUACAMOLE, SOUR CREAM AND MINCED FRESH CILANTRO

In a large bowl, whisk 1 egg, salt, cumin, pepper, and chili powder. Stir in potatoes, onion, green chilies and salsa. Bake in a preheated waffle iron coated with cooking spray until golden brown and potatoes are tender (8 to 12 minutes)

In a large skillet, heat the oil over medium high heat. Break the remaining eggs, one at a time, into the pan. Reduce heat to low, cook to desired doneness. Remove from heat and sprinkle with cheese, cover and let stand for 3 minutes or until cheese melts.

Serve eggs with waffles and toppings of your choice.