

# Salt and Serenity

## Tater Tot Waffles

Recipe adapted from bonappetit.com

Serves 4

1 900-gram bag Tater Tots, frozen, no need to thaw first (this amount is the maximum you will need. The actual amount will depend on the type of waffle maker you have. A Belgian waffle maker will likely use whole amount, as it is deeper. )

2 Tablespoons vegetable oil

1 teaspoon Diamond Crystal Kosher salt

75 grams sour cream (about  $\frac{1}{3}$  cup)

1 13 grams cheddar cheese, grated

12 chives, finely chopped

4 eggs

1 tablespoon unsalted butter

Salt and pepper for seasoning eggs

1. Preheat waffle iron to medium high heat. Brush both plates of waffle iron with vegetable oil. Line waffle maker with a single layer of tater tots. If you are using a Belgian waffle maker, pile on a second layer. Close lid and cook for about 2 minutes, until tots begin to thaw. Open lid and see if there are any holes or gaps. Fill in with additional tater tots. Close lid and continue cooking until waffle is golden brown. Total cook time could be anywhere from 9-12 minutes, depending on your waffle maker.
2. While waffles are cooking, heat a 12-inch skillet over medium heat. Melt butter and crack eggs into pan. Fry eggs until whites are set but yolks are still runny. You can cover pan with a lid to help steam the whites. Season with salt and pepper.
3. Remove waffle from iron. Season with salt and place on a large platter. Dollop with sour cream. Sprinkle on cheddar cheese and scallions. Cut into 4 pieces and top each piece with a fried egg. Serve immediately.