

# Baklouti Green Chili Potato Waffles

## INGREDIENTS:

- 2 pounds baking potatoes (preferably organic) washed and scrubbed clean
- 1 large onion, grated
- 2 teaspoons baking powder
- 1 1/2 teaspoons table or fine sea salt
- Freshly ground black pepper
- 2 tablespoons *D'Olivo Baklouti Green Chili Olive Oil*
- 1/2 cup plus 2 tablespoons all-purpose flour
- 4 large eggs
- *D'Olivo Baklouti Green Chili Olive Oil* for greasing the waffle iron

## DIRECTIONS:

Heat oven to 350.

Lightly oil a large baking sheet and set aside.

Coarsely grate the potatoes by hand or on the disc of a food processor, transferring to a large bowl of cold water as grated. Soak potatoes 1 to 2 minutes after last batch is added to water, then drain well in a colander.

Spread grated potatoes and onion on a kitchen towel and roll up jelly-roll style. Twist towel tightly to wring out as much liquid as possible.

Transfer potato mixture to a bowl and stir in eggs, *D'Olivo Baklouti Olive Oil*, salt, pepper, baking powder, and flour.

Heat your waffle iron to high heat. Once hot, coat with *Baklouti*. Heap some potato mixture on top and spread it into an even layer. Cook until deep golden brown and then transfer to a baking sheet and place in the oven to keep warm.

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