



## Leftover Stuffing Waffles

Transform leftover stuffing into Leftover Stuffing Waffles! This favorite Thanksgiving side gets repurposed into a hot, crispy canvas perfect for topping with cranberry sauce, gravy or even a fried egg.

★★★★☆ 4.48 from 17 votes

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 mins	5 mins	15 mins	2 waffles

### Ingredients

- 4 cups crumbled leftover stuffing (See Kelly's Notes)
- 2 large eggs
- Chicken broth or turkey stock, as needed
- Leftover cranberry sauce, for serving
- Leftover gravy, for serving

### EQUIPMENT:

- Waffle Baker

### Instructions

1. Preheat the waffle baker and grease it with cooking spray.
2. In a large bowl, stir together the leftover stuffing and eggs. Add 1/4 cup of chicken broth and mix until well combined. Continue adding chicken broth as needed until the mixture is well-moistened.
3. Scoop half of the stuffing mixture into the prepared waffle baker, spreading it evenly. (The stuffing will not spread or expand like regular waffle batter as it bakes, so it's important to arrange it in an even, thin layer.) Close the lid and let the waffle bake until golden brown and the egg is cooked throughout.
4. Transfer the waffle to a serving plate then repeat the filling and baking process with the remaining stuffing. Serve the waffles with leftover cranberry sauce and warm leftover gravy.

### KELLY'S NOTES:

1. This recipe for leftover stuffing waffles works best with basic stuffings that don't include large pieces of vegetables or meats such as sausage. It also helps to warm the stuffing slightly prior to mixing it with the eggs and broth so that the mixture is easier to stir.
2. Don't repeatedly open the waffle baker while the waffle is baking or it'll lose it's shape.
3. Stuffing waffles take longer to cook than regular waffles, as the egg must be completely cooked throughout. Don't be afraid to let the waffle bake until it's golden brown and crispy.

**4. ★ Did you make this recipe? Don't forget to give it a star rating below!**