

BUSCH'S HATCH CHILE FEST

AUGUST 10 - 23



Fresh
HOT & MILD
HATCH CHILES

\$2.22 LB.



Busch's
HATCH CHILE &
SWISS BURGER

\$7.99 LB.



Bitchin'
HATCH CHILE
SAUCE
8 OZ.

\$5.99



Busch's
HATCH CHILE
COLESLAW

\$4.99 LB.



Busch's
HATCH CHILE
MAC & CHEESE

\$6.99 LB.



Cazo De Oro
HATCH
TORTILLA
CHIPS
11 OZ.

2/\$7



Busch's
ARTISAN
HATCH CHILE
SOURDOUGH
22 OZ.

\$5.99



Fresh
HATCH CHILE
SALSA
12 OZ.

\$3.99



Busch's
HATCH CHILE
CORNBREAD
7 OZ.

\$2.99



HATCH CHILE & CHEESE CORNBREAD WAFFLES

PREP TIME
15 MINUTES

COOK TIME
40 MINUTES

TOTAL TIME
55 MINUTES

SERVES
8

CHEF'S TIPS

Batter can be prepared, covered and refrigerated up to 12 hours.

INGREDIENTS

- 2 cups whole milk
- 1 envelope ($\frac{3}{4}$ ounce) active dry yeast
- 3 large eggs
- 1 $\frac{1}{2}$ cups all-purpose flour
- 1 $\frac{1}{2}$ cups cornmeal
- 2 tsps granulated sugar
- $\frac{3}{4}$ tsp salt
- $\frac{1}{2}$ cup unsalted butter (1 stick), melted
- 2 Hatch chiles, finely chopped
- 1 cup shredded Monterey Jack cheese
- $\frac{1}{2}$ tsp baking soda
- 1 cup maple syrup

NUTRITION

Approximate nutritional values per serving:
1 waffle, 2 tbsp syrup

389 Calories
10g Fat (4g Saturated)
89mg Cholesterol
437mg Sodium
65g Carbohydrates
3g Fiber
12g Protein
29g Protein

DIRECTIONS

1. In small saucepan, heat $\frac{1}{2}$ cup milk over medium-low heat until slightly warm (temperature of milk should not be above 90°); remove from heat and whisk in yeast until dissolved.
2. In large bowl, whisk eggs; gradually whisk in remaining 1 $\frac{1}{2}$ cups milk and yeast mixture.
3. Into medium bowl, sift flour; whisk in cornmeal, sugar and salt. Whisk flour mixture and butter into egg mixture until combined; do not overmix (mixture will be lumpy). Let stand 1 hour, uncovered, in warm place; whisk in chiles, cheese and baking soda.
4. Preheat waffle iron; spray both sides of iron with cooking spray. Ladle enough batter to cover the surface of iron (about $\frac{3}{4}$ cup batter, depending on size of waffle iron); close iron and cook 5 minutes or until golden brown. Repeat with remaining batter to make 7 more waffles. Makes 8 (6 $\frac{1}{2}$ -inch) waffles.
5. Serve waffles with maple syrup.

