

The Foodist: Eggnog Waffles with Blueberry and Thyme Reduction

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[Food Network Photo](#). Mine were too good and I forgot to photo!

Happy Holidays! I made Christmas breakfast! #ProjectMarian style! Blueberry, Thyme, and honey from Mezzacello and homemade butter! Stupid easy! [Jim made this so this is foolproof!](#)

INGREDIENTS

- 2 cups Bisquick
- 1 cup milk
- 1/2 cup eggnog
- 1 duck egg (large chicken)
- 2 Tbsp oil
- 1 cup blueberries mashed
- 1 tsp sugar
- 1tsp thyme fine minced
- 1 Tbsp butter melted
- 1 Tbsp honey

DIRECTIONS

1. Crack duck egg and whisk. Add oil and whisk in. Add the eggnog and whisk.
2. Pour dry ingredients into a stainless or glass bowl. Add egg oil nog whisked. Wet flour well. Add milk slowly mixing it well to a waffle mix consistency.
3. Prepare in a saucepan the blueberries and sugar over medium heat. Stir frequently. Add honey and thyme. Mix well. Let it bubble for a minute or two.
4. Prepare waffles. Small waffles are best. The duck egg, nog and compote are rich! Prepare two waffle servings for each person.
5. plate waffles. Pour butter on, add a dollop of blueberry, thyme, honey compote.
6. Stack two with butter and compote and serve immediately!