

Toad-In-The Hole (Jamie Oliver)

- 1 1/2 Cup All-Purpose Flour
- 1 Tsp. Kosher Salt
- 1 Pinch Black Pepper
- 3 - Eggs, beaten
- 1 1/2 Cup Milk
- 2 Tbsp Butter, melted



- ☐ In a large bowl, whisk together flour, salt and pepper.
- ☐ Make well in center of the flour. Pour in eggs, milk and 2 tablespoons melted butter. Whisk until flour is smooth.
- ☐ Cover and let stand 30 minutes.
- ☐ Preheat oven to 425 F (220 C)
- ☐ Coat bottom and sides of an 8" x 11" casserole dish with a high smoke point vegetable oil.
- ☐ Set oven rack in the lower-third of the oven. Place empty casserole dish on rack to heat to oven temperature.

- 2 sprigs Fresh Rosemary
- 1 Tbsp Vegetable Oil
- 1 lb. English Bankers or Good Quality Sausage Links.

- ☐ Heat a tablespoon of oil in a skillet on medium heat. Add the sausages and brown them on all 4 sides.
- ☐ When the sausages have browned and the dish in the oven is hot, pull the oven rack out a bit.
- ☐ Add sausages to casserole dish and return to oven. Allow exterior of sausages to reach oven temperature (5 min).
- ☐ Pull oven rack out a bit and pour the batter over the sausages, throwing the sprigs of rosemary in with the batter.
- ☐ Cook for 20 - 30 minutes until the batter is risen and golden. DO NOT open oven door too soon or the batter will collapse

- 2 Tbsp Butter
- 2 - Large Yellow Onions, Chopped
- 2 - Cloves Garlic, Chopped
- 1 Tsp. Fresh Thyme
- 6 Tbsp Balsamic Vinegar
- 1 Tbsp Beef Bullion Cube

- ☐ While the dish cooks, Add onions and butter to the skillet. Cook until the onions have softened and browned (~5 min).
- ☐ Add garlic and thyme. Saute 30 seconds or until fragrant.
- ☐ Add balsamic vinegar and cook it down to about half. Add the bullion cube and stir.
- ☐ Sprinkle with a little water, let simmer, then serve with the Toad-in-the-Hole.
- ☐ Enjoy!!

Yield: 4 Servings

Comments: 1) Serve with a fresh salad and a good amber or dark beer.

2) Important - Ensure dish is at oven temperature before adding batter and don't peak too soon!