

Toad in the Hole



12 - English Banger Sausages (3" - 4" long). Or 6 longer sausages (cut in half after browning)

- ☐ Preheat oven to 450 F (232 C). Have a 9" x 9" pan ready.
- ☐ In a hot frying pan, brown the sausages, but do not cook fully.
- ☐ Place sausages and drippings evenly spaced in 9 x 9 pan (cut longer ones in half). Ensure that there is a layer of oil/drippings covering bottom of pan. If not, add EVOO to cover entire bottom of pan.
- ☐ Place pan with sausages in hot oven to heat to 450 F

188 gram All purpose flour (1 1/2 cups)

3/4 Tsp. Salt

3 - Eggs

- ☐ While pan and sausages are heating in oven, shift flour and salt together.
- ☐ Beat eggs until light colored and thick.

1 1/2 Cup 3% BF Milk (Alt: 2%)

1 12 Tbsp Melted Shortening (Alt: Extra Virgin Olive Oil)

- ☐ Prepare Yorkshire pudding by combine dry ingredients, eggs and 1/2 the milk.
- ☐ Beat slowly until flour is moistened.
- ☐ Gradually add remaining milk and shortening. Continue mixing until mixture is free of lumps (1 - 2 minutes)
- ☐ **Important:** Ensure sausages and pan are fully heated to 450 F.
- ☐ Quickly open oven door, extend rack with pan. Pour liquid evenly over sausages/pan, then immediately shut door. **It is important to minimize the time the oven door is open to maintain maximum heat in the pan.**
- ☐ Bake for 20 - 23 minutes until top of Yorkshire pudding is medium to dark brown. Do Not Open door until fully done. Do Not Undercook.
- ☐ Serve immediately.

Yield: Serves 3 - 4

Comments: 1) It is Very Important to make sure pan and sausages are very hot when adding Yorkshire pudding mixture and to close oven door as quickly as possible.