

Yorkshire Pudding

Amount	Measure	Ingredient - Preparation Method
3	large	eggs
3/4	cup	milk
3/4	cup	flour
3/4	teaspoon	kosher salt
1/4	cup	rendered beef or pork fat or butter

Preheat oven to 400. In a medium bowl, whisk together eggs, milk, flour and salt. Do not overmix. Allow batter to rest 30 minutes at room temperature.

Add a teaspoon of fat to each cup of a 12 cup muffin tin and transfer to oven to heat, about 5-7 minutes. Once hot, divide batter equally to fill the cups about halfway, and return tin to oven for 10-12 minutes, until golden brown and crisp. Serve immediately.

Yield: "12"