



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

YORKSHIRE PUDDING

Makes 6 large puds

Preheat oven 375°F

1 cup whole milk
¼ cup butter, melted
3 large eggs
1 cup flour
¼ teaspoon salt

In a large mixing bowl with a pouring spout, whisk eggs until frothy
Whisk in melted butter and milk
Add flour and salt and whisk until just mixed - batter should be lumpy

Place 1 tablespoon of pan drippings from roast beef in the bottom of each pudding cup.

Place pan in oven until the fat is smoking.

Divide batter between cups.

Place in oven for 50 minutes

At 50 minutes, quickly open oven door and make a small slit in the top of each pudding to allow some steam to escape.

Bake another 5 minutes.

Remove from oven and serve.

THE LOVE: Have the milk and eggs at room temperature. If you don't have enough pan drippings from your roast beef, add a little olive oil.