

Yorkshire Pudding

makes 6

1 cup all-purpose flour

2 eggs

1 cup milk

1/2 teaspoon salt

Whisk together.

Spoon 2 teaspoons of fat drippings from the cooking beef into each pudding tin cup

Place pudding tin into oven until beef fat is smoking - about 2 minutes

Remove from oven and divide batter between cups

Place in oven and bake 20 minutes or until puffed and golden brown.