

Popular popovers

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Popovers are a huge thing in the United Kingdom. (They call them Yorkshire Pudding - but they aren't a pudding at all.

Let's call Yorkshire pudding

A fortunate blunder:

It's a sort of popover

That turned and popped under.

~ Ogden Nash

Popovers are a huge thing in the United Kingdom. (They call them Yorkshire Pudding - but they aren't a pudding at all. As a side note, dessert is called pudding in England. So to say that you are having pudding means that you are having dessert - it could be cake, biscuits (cookies), Jell-o (jelly), or even pudding! It does get confusing, doesn't it?)

Popovers are a light, hollow roll that is served with a meal (usually a roast). Some people eat them with butter, but my family eats them with gravy.

Recently we've discovered a variance to regular popovers! Some are made with fruit, some with spices such as cinnamon or nutmeg and some have cheeses such as cheddar or Parmesan. Here are some recipes to try.

Blueberry Popovers

1 c. flour

Pinch salt

1 t. sugar

2 eggs

1 c. milk

1 1/2 c. blueberries, washed and dried

1 T. powdered sugar

Preheat oven to 425 degrees. Grease eight muffin tins (cups). ** Or if you use a popover pan, grease six cups.

Mix flour, salt and sugar in medium sized mixing bowl. Add the milk and whisk with a wire whisk. Add eggs, one at a time, mixing well after each egg. Pour mixture into greased muffin tins, dividing equally between all eight (each will be about

2/3 full). Drop a few blueberries into the center of each cup, dividing equally.

Bake in preheated oven for 30 minutes or until the popovers are golden brown. Remove from tins (you may have to run a knife around each) and sprinkle with powdered sugar.

** If you have a popover pan (looks like a muffin pan but larger cups) you use six of the cups.

Parmesan Popovers

1 1/4 c. milk

1 1/4 c. flour

1½ t. garlic salt

3 eggs

1/4 c. grated Parmesan cheese

Preheat oven to 425 degrees. Grease 6 popover tins (or nine regular muffin tins).

Mix milk, flour and garlic salt. Add eggs, one at a time, whisking after each addition. Stir in Parmesan cheese. Divide batter among the prepared tins.

Bake in preheated oven for 25 minutes. Turn the heat down to 325 degrees and poke each popover with a fork to let out steam. Bake an additional 10-15 minutes or until popover is puffed and golden brown.