

# Toad in the Hole

December 8th, 2022

**This recipe serves: 4**

Prep Time: 00:30

Cook Time: 00:45

Toad in the Hole is a traditional British dish where sausages are cooked in Yorkshire pudding. The various steps required to successfully create Yorkshire pudding are oftentimes approached with all the fervor of religious dogma. However, good Yorkshire Pudding is actually quite easy to make. The batter can be made 30 minutes to 3 days in advance. The heated oven and preheated pan causes the Yorkshire pudding to rise and then crisp, as it turns a golden brown color. For best results, use a heavy pan, made with Carbon Steel or Cast Iron. As a side note, if the pudding fails to rise properly, the dish is called "Toad in the Bog". Toad in the Hole is traditionally topped with grilled onions and a few scoops of beef or chicken gravy.

## Ingredients:

4 pork sausages

### The Yorkshire Pudding

2 Eggs

1 Cup (8 Ounces) Milk

6 Ounces (170 Grams) All-Purpose Flour

1 Pinch Salt

1 Pinch Ground Black Pepper

Up to 1.5 Tablespoons Rendered Fat (lard or beef tallow) or Vegetable Oil

### The Grilled Onion

1 Tablespoon Vegetable Oil

1 Onion, cut into long, thin slices

1/4 Cup Water

### The Gravy

2 Cups Beef Stock, Chicken Stock, or Vegetable Stock

1/2 Tablespoon Marmite

1/2 Teaspoon Dry Mustard

1/4 Teaspoon Rosemary, finely chopped

2 Grinds Black Pepper

1 Tablespoon Water

1/2 Tablespoon Cornstarch

## Directions:

### The Yorkshire Pudding

In a medium bowl, mix together the Eggs and the Milk. Whisk well until fully integrated.

Sift the Flour into the Milk and Eggs.

Whisk again by hand or use a hand mixer until the batter is completely smooth with no lumps.

The Batter should have the consistency of very wet pancake batter.

Add a pinch of Salt and a few grinds of Black Pepper, then mix again to distribute evenly.

Cover and rest the batter for a minimum of 30 minutes or refrigerate up to 3 days.

### The Sausages

**Preheat the oven to 450° F.**

Arrange the sausages in a 12-inch oven-safe pan. **Bake at 450° F for 10 minutes**

, then turn each Sausage to brown the other side. **Bake for another 5 minutes**

until the Sausages are golden brown and fully cooked. Remove the pan from the oven.

### The Gravy Base

While the Sausages are cooking, mix the Broth, the Marmite, the Mustard, and the Rosemary in a small bowl.

Whisk together until the Marmite is fully incorporated into the Broth. Set aside for later.

### Finishing the Pudding

While the pan is still hot, use the Sausage Pan Drippings or Rendered Fat to generously grease the bottom and the sides of the pan. If necessary, add a small amount of Vegetable Oil to ensure complete coverage of the bottom and sides of the pan.

Pour the Batter into the pan with the Sausages.

**For best results, the pan should be hot enough that it sizzles when the batter is added.**

**Bake for 20 minutes at 450° F.** or until the Yorkshire Pudding is golden brown and puffs up out of the pan.

**DO NOT OPEN THE OVEN UNTIL THIS COOKING IS COMPLETE.**

**Reduce the oven temperature to 350° F. and bake for 10 more minutes.**

### **The Onions**

While the Yorkshire Pudding is cooking, heat oil in separate 12-inch skillet over medium heat until the Oil is shimmering. Add the Onions and spread to cover the bottom of the pan. Add 1/4 Cup Water and immediately cover. Cook until Onions have softened, about 10 minutes.

Remove the lid and stir, allowing any remaining water to evaporate. Stir the Onions occasionally and continue to simmer until they begin to brown.

### **The Gravy**

After the Onions are sufficiently browned, leave the Onions in the pan and use the Marmite/Broth mixture to deglaze the pan.

Increase the heat to medium-high, and bring to boil, then reduce heat to a simmer.

Continue to scrape up any browned bits from the bottom and the sides of pan, stirring it back into the Sauce.

Simmer for 3 to 5 more minutes.

In a small mug, combine the Cornstarch and 1 Tablespoon Water into a slurry. Whisk the Cornstarch slurry into the pan, thickening the Broth mixture. Simmer for another 2 minutes, then remove from the heat.

When the Pudding has finished cooking, remove it from the oven.

Serve while the pudding is still hot. Top with a generous serving of Onions and Gravy.