

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. 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:

5 pork sausages

The Yorkshire Pudding

2 Eggs

1 Cup (8 Ounces) Skim Milk (0% milkfat)

6 Ounces (170 Grams) All-Purpose Flour

1 Pinch Salt

1 Pinch Ground Black Pepper

Up to 1.5 Tablespoons Vegetable Oil or Rendered Fat

The Onions and Gravy

1 Tablespoon Vegetable Oil

1 Onion, cut into long, thin slices

1/4 Cup Water

1 Tablespoon Water

2 Cups Beef Stock, Chicken Stock, or Vegetable Stock

1/2 Teaspoon Dry Mustard

1/4 Teaspoon Rosemary, finely chopped

1/2 Tablespoon Marmite

2 Grinds Freshly Black Pepper

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 at least 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 Sausages and reserve for later.

The Onions and Gravy

Heat oil in 12-inch saute pan over medium heat until shimmering. Add 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.

Meanwhile in a small bowl, whisk together the Broth, Marmite, Mustard, and Rosemary. Whisk until the Marmite is fully dissolved.

After the Onions are sufficiently browned, Use the 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 bottom and 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.

Putting it all together

Use the Sausage Pan Drippings 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.

Cut each Sausage into quarters. Return each Sausage quarter back into the pan, trying to stand each quarter upright.

Pour the batter into the pan around the Sausage quarters. (It is OK if some of the Sausages fall over.)

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 THE COOKING IS COMPLETE.

Serve while the pudding is still hot.

Top with a generous serving of Onions and Gravy.