

Toad in the Hole

(England)

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Batter puddings became popular in the early 18th century. Dishes like “Toad in the Hole” appeared in print as early as 1762, where it was described as a "vulgar" name for a "small piece of beef baked in a large pudding". Toad in the hole was originally created as a way to stretch out meat in poor households.

Ingredients:

2 eggs

125g/1 cup plain flour

150ml/ 2/3 cup milk mixed with 150ml/ 2/3 cup cold water

salt and freshly ground black pepper

6 fat, herby pork sausages

3 tablespoons drippings, lard or sunflower oil

Instructions:

Preheat oven to 425°F.

Whisk together the eggs, flour, milk and seasoning, making sure you beat out any little lumps of flour. The consistency should be like ordinary double cream, but no thinner. Leave the batter to rest for 15 minutes.

Fry the sausages until they are nicely browned all over and almost cooked through. Put the dripping, lard or sunflower oil, in a roasting tin, put it in the oven until it becomes smoking hot.

Carefully remove the tin from the oven and pour in the batter – it will start to sizzle slightly in the hot fat – then arrange the sausages in the batter.

Place the tin back into the oven and bake for 25-30 minutes until puffed and golden. Serve with gravy and your favorite vegetable.