



Holiday Popovers

"Tom is a chemist and he loves Alton Brown's cooking show and every year we make these popovers!"

Recipe courtesy of Alton Brown, 2008

Ingredients:

- (1) Tablespoon of unsalted butter, melted and cooled
- (1) Teaspoon of room temperature butter (for pan)
- (4 $\frac{3}{4}$) Ounces of all-purpose flour
- (1 $\frac{1}{2}$) Teaspoons of Kosher Salt
- (2) Large Eggs (room temperature)
- (1) Cup of whole milk (room temperature)

Cooking:

- 1) Preheat oven to 400 degrees F.
- 2) Grease a 6-cup popover pan with the 1 teaspoon of butter.
- 3) Place all of the ingredients into a food processor or blender and process for 30 seconds.
- 4) Divide the batter evenly between the cups of the popover pan, each should be about $\frac{1}{3}$ to $\frac{1}{2}$ full.
- 5) Bake on the middle rack of the oven for 40 minutes.
- 6) Remove the popovers to a cooling rack and pierce each in the top with a knife to allow steam to escape. Serve warm.

- Rice Reusche Family, Castle Parents

