

YORKSHIRE PUDDING

A very British dish to serve with roast beef. Originally, puddings were cooked in the pan drippings. Today, most people use butter, but a little fat from the beef makes a better-tasting pudding. I bake them in muffin tins for easier serving.

1 cup flour

1 cup milk cup water

2 eggs beaten

½ teaspoon salt

1 tablespoon melted butter

1 teaspoon chopped fresh thyme

or ¼ teaspoon dried

1 teaspoon chopped fresh rosemary or ¼ teaspoon dried

1 tablespoon chopped fresh chives

Preheat oven to 425 F. Sift flour and salt into a bowl. Make a well in centre. Add eggs and whisk together, slowly incorporating flour. Add milk and water as batter thickens. Stir in butter and herbs. Leave to rest for 20 minutes.

Butter 8 large muffin tins. Place a teaspoon of hot roast-beef drippings in the base of each muffin tin. Fill $\frac{3}{4}$ way up with batter. Bake for 25 to 35 minutes, until puffed and golden brown. Serve immediately.