

YOWZA! POPOVERS

INGREDIENTS

50G BACON (CUT INTO LARDONS)
2EA EGGS (FREE RANGE)
1C AP FLOUR
1C MILK
50G CHEDDAR CHEESE (GRATED)
50G SCALLIONS (SLICED FINELY)
½ TSP SALT

PROCEDURE

- 1) PREHEAT OVEN TO 450 DEGREES
- 2) RENDER BACON, DRAIN AND RESERVE FAT SEPARATELY; COOL FAT IMMEDIATELY
- 3) GREASE (BACON FAT) AND FLOUR SIX MUFFIN TINS
- 4) BEAT EGGS AND MILK, SIFT IN FLOUR AND MIX UNTIL COMBINED; DO NOT OVER MIX
- 5) FOLD IN COOLED BACON LARDONS, SCALLIONS AND CHEDDAR CHEESE
- 6) POUR INTO GREASED MUFFIN TINS, APPROXIMATELY HALF WAY
- 7) BAKES FOR 20 MINUTES, ROTATING AFTER 10MIN, THEN REDUCE TEMPERATURE TO 350 DEGREES AND BAKE FOR 15 MINUTES MORE
- 8) REMOVE FROM MUFFIN TIN AND SERVE IMMEDIATELY.

THESE YOWZA! POPOVERS ARE MY FAVORITE SIDE DISH TO A HOILDAY PRIME RIB OR STEAK DINNER. THE OUTSIDE OF THE POPOVER SHOULD BE CRISPY AND GOLDEN WHILE THE MIDDLE SHOULD BE TENDER AND ALMOST CUSTARD LIKE.

BON APPÉTIT!

ALEX TUNG
OWNER/EXECUTIVE CHEF
YOWZA!CULINARY + CONCEPTS