

Yorkshire Pudding

Dessert Recipe Suggestion

Serves: 18

Ingredients

- 2 cups unbleached flour
- 1/2 teaspoon salt
- 4 eggs, extra large
- 2 cups milk, COLD
- 1 cup fat from beef roast or Melted Butter
- 2 Tab Snipped Chives

Directions:

You will need non-stick muffin tins to make 18 popovers. About 10 minutes before your roast is done or serving any other main course, combine flour and salt in a large bowl. Place eggs in a small bowl, beating well, and add milk. Beat well with a wire whisk. Quickly add wet ingredients to the dry ingredients, beating with whisk. Add Chives. Pre-heat baking tins in oven at 450 degrees. Spoon 1 tablespoon of hot fat or melted butter (be careful as fat may splatter) into each of the 18 cups of your muffin tins. Working quickly so muffin tins do not get too cold) fill each cup 2/3 full with batter. Place tins in a 450 degree oven for 15 minutes, then turn the oven down to 350 degrees and bake an additional 15-20 minutes. DO NOT OPEN OVEN UNTIL THEY HAVE BAKED AT LEAST A TOTAL OF 30 MINUTES or they will be pancakes instead of popped! They are done when they are medium brown.



Chef's Recipe of the Week

Sysco San Francisco Inc

510 226-3000

Yorkshire Pudding

Serves - 18 for \$25.00

	Plate/Serving	Total	%
Price:	\$1.39	\$25.00	
Cost:	\$0.06	\$1.01	4.04
Profit:	\$1.33	\$23.99	95.96

SUPC	S	Description	Brand	Qty	Type	Unit Cost
4014577		FLOUR H&R ALL PURPOSE	SYS CLS	2.00	CP	\$0.02
1297381		CHIVE FRESH	PACKER	2.00	TB	\$0.04
2105823		EGG SHELL LARGE GR AA USDA WHT	WHLFCLS	4.00	EA	\$0.17
2441269		MILK HOMOGENIZED	WHLFARM	2.00	CP	\$0.03
7485170		BUTTER SOLID USDA AA UNSLTD	WHLFARM	1.00	CP	\$0.14