

Toad in the Hole: A Sausage & Yorkshire Pudding Recipe That's Pure Comfort

If you've ever wanted to bring a taste of traditional British cooking into your kitchen,



OVEN
425°F

TIME
20 min

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INGREDIENTS

6 pork sausages (Cumberland or bratwurst style preferred)

1 cup all-purpose flour

1 cup whole milk

3 large eggs

1/2 tsp salt

2 tbsp vegetable oil or beef drippings

? Ingredient Swaps & Tips:

Sausages: Use turkey or chicken sausages for a lighter version, or vegetarian sausages for a meatless twist.

Drippings: Traditional Toad in the Hole uses beef drippings, but vegetable oil or lard also work well.

Add herbs: A pinch of thyme, rosemary, or mustard powder in the batter gives it a savory boost.

Veggie Option: Add cooked onions, mushrooms, or roasted carrots to the batter for extra flavor and bulk.

??? Instructions:

Preheat oven to 425°F (220°C). Place a 9x13-inch baking dish in the oven to heat.

Make the Batter: In a mixing bowl, whisk together the eggs, flour, milk, and salt until smooth. Let it rest for 15-20 minutes to help the pudding rise better.

Cook the Sausages: In a skillet, brown the sausages for about 5 minutes, just until they start to color

(they'll finish cooking in the oven).

Oil the Dish: Carefully remove the hot baking dish from the oven. Add oil or drippings and return to the oven for 2-3 minutes until sizzling hot.

Add Sausages & Batter: Place the sausages in the hot oil, spaced evenly. Immediately pour the rested batter around them.

Bake: Return to oven and bake for 25-30 minutes, undisturbed, until puffed and golden. Resist the urge to open the oven!

Serve Hot: Slice and serve immediately with brown gravy and peas, or your favorite roasted veg.

? **Tips for Success:**

Don't open the oven! The steam is crucial for a lofty rise.

Preheat the pan and oil until very hot-this gives the batter that signature puff.

Rest the batter to relax the gluten and improve the final texture.

? **Serving Suggestions & Pairings:**

Brown onion gravy (a must!)

Buttered peas or steamed green beans

A side of mashed potatoes or roasted root veggies

Pair with something like Easy Turkey Wings or Tomato Skillet with Okra and Sausage for a fusion-style meal

? **Storage & Leftovers:**

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Best reheated in a 350°F oven for 10-15 minutes to retain crispiness.

Freezer: Freeze portions wrapped in foil and reheat from frozen at 375°F for about 25 minutes.

? **More Recipes You'll Love:**

Easy Turkey Wings - slow-cooked and savory.

Sheet Pan Quesadillas - perfect for hungry households.

DIRECTIONS

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11. ? Serving Suggestions & Pairings: This dish is begging for simple, savory sides like:
12. Brown onion gravy (a must!)
13. Buttered peas or steamed green beans

14. A side of mashed potatoes or roasted root veggies
15. Pair with something like : Easy Turkey Wings or Tomato Skillet with Okra and Sausage for a fusion-style meal
16. And if you're hosting brunch or a cozy weekend meal, start things off with a dish like One-Pan Breakfast Bake-you'll set the tone for a soul-warming feast.
17. ? Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
18. Reheat: Best reheated in a 350°F oven for 10-15 minutes to retain crispiness.
19. Freezer: Freeze portions wrapped in foil and reheat from frozen at 375°F for about 25 minutes.
20. ? More Recipes You'll Love: If comfort food like this makes your heart happy, you'll definitely enjoy:
21. Easy : Turkey Wings - slow-cooked and savory.
22. Sheet : Pan Quesadillas - perfect for hungry households.
23. Big : Family Banana Pudding - a classic dessert to finish on a sweet Southern note.
24. ? Final Thoughts: Toad in the Hole is the kind of meal that feels like home-no matter where you are. With its golden, puffed Yorkshire pudding wrapping around juicy sausages, it's rustic, filling, and wonderfully satisfying. Whether you're craving a simple supper or want to bring British pub vibes to your table, this dish always delivers.
25. Have your own twist on this classic? Share it below-and don't forget to follow for more comfort food recipes with global flair!

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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