

## Sausages and Yorkshire Pudding: The Delightful Toad in the Hole Recipe

If you're looking for a dish that's as fun to say as it is to eat, look no further than



OVEN  
425°F

TIME  
5 min

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### INGREDIENTS

For the Toad in the Hole:

6-8 sausages (pork, beef, or your choice)

1 cup all-purpose flour

1 cup milk

3 large eggs

$\frac{1}{2}$  teaspoon salt

$\frac{1}{2}$  teaspoon black pepper

2 tablespoons vegetable oil or beef drippings

For the Onion Gravy (optional):

1 tablespoon butter

1 large onion, thinly sliced

2 tablespoons all-purpose flour

2 cups beef or vegetable stock

Salt and pepper to taste

### DIRECTIONS

1. For the Toad in the Hole:: Preheat the Oven: Preheat your oven to 425°F (220°C).
2. Cook the : Sausages: In a large ovenproof skillet or roasting pan, add the vegetable oil or beef drippings and place it in the oven to heat for about 5 minutes. Once hot, add the sausages and cook for 15 minutes, turning occasionally until browned.
3. Prepare the : Batter: While the sausages are cooking, whisk together the flour, milk, eggs, salt, and pepper in a bowl until smooth. Let the batter rest for a few minutes.
4. Combine and : Bake: Carefully remove the skillet from the oven. Pour the batter over the sausages, ensuring they are evenly covered. Return the skillet to the oven and bake for 25-30 minutes, or until the batter is puffed and golden brown.
5. For the Onion Gravy (optional):: SautØ the Onions: In a saucepan, melt the butter over medium heat. Add the sliced onions and cook until softened and caramelized, about 10 minutes.
6. Make the : Gravy: Stir in the flour and cook for another minute. Gradually add the stock, whisking to prevent lumps. Bring to a simmer and cook until thickened, about 5-7 minutes. Season with salt and pepper to taste.

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

Original recipe: <https://chefmaniac.com/sausages-and-yorkshire-pudding-the-delightful-toad-in-the-hole-recipe/>