



TOAD IN THE HOLE

Not technically a one pot dish, but worth a mention all the same, everyone loves it!

8 ounces pork sausages
1 tablespoon vegetable oil
1 1/4 cups milk
4 large eggs
1/2 teaspoon salt
1-1/2 cups all-purpose flour.

PREPARATION

1. Heat oven to 450F. Place sausages in a baking dish about 9 inches square by 3 inches deep. Rub sausages with oil, and oil bottom and sides of pan as well. Bake until lightly browned, about 15 minutes.
2. Meanwhile, whisk together milk, eggs and salt in a mixing bowl, and set aside. When sausages are nearly ready, add flour to milk mixture and mix until smooth.
3. Transfer sausages to a plate and set aside. Pour just enough batter into hot pan to cover the bottom. Return to oven and bake until batter is set, about 5 minutes. Arrange sausages evenly across top of batter, and quickly pour in rest of batter.
4. Return pan to oven and bake until batter billows up around sausages and has a crusty top, about 25 minutes. Cut into squares and serve immediately, because the crust will sink as it cools.