

M & R Catering Most Popular Holiday Appetizer
Mini Yorkshire Pudding stuffed with Beef and Gravy

Ingredients:

- 4 large eggs
- 1 cup plus 2 teaspoons flour
- 3/4 cup milk
- 1/2 teaspoon salt
- 25g water
- 1/2 cup beef drippings or vegetable oil
- 4 cups Cooked beef roast, shredded
- 4 cups beef gravy

Directions:

Combine eggs, flour, milk, water, and salt in a medium bowl and whisk until a smooth batter is formed. Let batter rest at room temperature for at least 30 minutes. Alternatively, for best results, transfer to an airtight container and refrigerate batter overnight or for up to 3 days. Remove from refrigerator while you preheat the oven.

Adjust oven rack to center position and preheat oven to 450°F (230°C). Divide drippings (or other fat) evenly between one 12-well standard muffin tin. Preheat in the oven until the fat is smoking hot, about 10 minutes.

Remove from oven. Add and divide the batter evenly between every well. The wells should be filled 1/2 of the way . Immediately return to oven. Bake until the yorkshire puddings have just about quadrupled in volume, are deep brown all over, crisp to the touch, and sound hollow when tapped. Smaller ones will take about 15 minutes.

Shred cooked roast beef and stuff into Yorkshire pudding. Top with beef gravy and horseradish aioli:

Equal parts horseradish to mayo..mix well and top each beef yorkie.

“Don’t want to bake CHEAT”:

Buy frozen Yorkshire puddings and thaw. Stuff with store bought cooked roast beef. Heat at 350 for 10 minutes. Top with horseradish aioli.

