

CHIVE AND CHEESE POPOVERS

INGREDIENTS

3 eggs
1 1/4 cups low-fat milk
1 1/4 cups all-purpose flour
1/2 teaspoon salt
pinch sugar
2 tablespoons melted butter
1/4 cup shredded cheese (I used parmesan, but works with pecorino well too)
4 tablespoons finely cut chives

DIRECTIONS

Preheat the oven to 375F. Generously butter a 6-style popover tin.

In a medium mixing bowl, lightly beat the eggs. Whisk in 1/3 of the milk. Whisk in the flour, salt, and sugar. Finally, whisk in the remaining milk and the melted butter, followed by the cheese and chives. Whisk only until free of lumps.

Pour the batter into the buttered tins, just until each tin is a little over half-full. After 35 minutes of baking, prick each popover a few times with a toothpick, to allow the steam to escape. This helps prevent exploding popovers. Lower the temperature to 325F and continuing baking for another 10 minutes, or just until the popovers are golden brown.

Serve immediately, plain or with butter. Go great with soups!