



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Herbed Toad in a Hole

Ingredients

- 1 cup flour
- ½ tsp mustard powder
- ½ tsp pepper
- ½ tsp salt
- 3 eggs
- 1 cup whole milk
- 1 Tbsp oil
- 1 lb sausage
- 6 tender spring rosemary
- 3 sprigs sage

Directions

In a small mixing bowl, whisk together the flour, mustard powder, pepper, and salt. Whisk in the eggs and whole milk. Set aside.

Preheat oven to 425 degrees. Brush the sides and bottom of a cast iron skillet with oil. Place the sausage, rosemary and sage in the skillet over medium high heat. Sauté the herbs lightly and rotate the sausages to cook evenly. Once the sausages are evenly browned, pour the batter into the cast iron skillet and immediately place in the preheated oven. Bake for 20 minutes. (Do not open the oven during this time or the batter will not rise properly. It will puff up like a German pancake). Reduce heat to 350 degrees and continue to bake for another 10 minutes until batter is cooked through. Serve with a side of vegetables or with a drizzle of onion gravy.

*Contains gluten and dairy