

Toad in the Hole



A British version of quiche

Serves 4

1T butter, softened	1/2 pound sausage, crumbled	1/2c tomatoes, diced, drained
1c milk	4 slices bacon, diced	2T fresh basil, chopped
1 egg, well~beaten	1/2 onion, diced	1 garlic clove, finely minced
1/2c all~purpose flour	1/2c cheddar cheese, grated	2T Parmesan cheese, shaved
1/4t salt		

Preheat oven to 400. Grease baking dish with butter and set aside.

Place milk, egg, flour and salt in blender or food processor and blend for 2 minutes. Pour batter into baking dish and top with crumbled sausage, bacon, onion, cheddar cheese, tomatoes, basil and garlic.

Bake 30 minutes. Top with shaved Parmesan and bake an additional 10 minutes.

Prepare Ahead Tip

Serve Toad in the Hole hot, warm or room temperature.