

## × DOUBLE WHAMMY TOAD IN THE HOLE ×

**SERVES 8**

**1 HOUR**

**764 CALORIES**

3 red onions  
sunflower oil  
9 large sausages  
14 large eggs  
4¾ cups all-purpose flour,  
plus 2 tablespoons  
2 cups reduced-fat (2%) milk  
1¾ cups Hoegaarden beer  
or similar  
a few sprigs of fresh rosemary  
2 tablespoons HP sauce  
1 chicken bouillon cube

*Toad in the hole is a crazy name. The tradition of putting sausages or leftover chunks of stewed meat into Yorkshire pudding batter goes back hundreds of years, and presumably the meat poking out of the batter looked like a toad in a hole? Anyway, who cares, it's a great recipe and will become a central part of your comfort food repertoire. Your ability to hunt out the most spectacular fresh sausages your neighborhood can offer is really important—pork, game, and venison all work. You also need a killer Yorkshire pudding recipe, which I've given you here. I'm cooking one batch with the sausages so it's nice and gooey and stodgy, then doing a larger dedicated pan of unadulterated Yorkshire pudding that'll get really tall and crispy. With killer gravy too, this will never cease to wow.*

Preheat the oven to 425°F. To start your gravy, peel and finely slice the onions. Place them in a large frying pan on a medium heat with a lug of oil. Squeeze the meat out of one sausage into the pan and fry it all for 20 minutes, or until lightly golden, stirring occasionally and breaking the meat up with a wooden spoon as you go. Place the remaining 8 sausages in a large baking dish (12 x 16 inches), toss with a good drizzle of oil, then line them up and bake for 10 to 15 minutes, or until lightly golden. Pour ¼ inch of oil into an equally large baking dish and place on the rack under the sausages for 10 minutes to get nice and hot.

Meanwhile, whisk the eggs in a large bowl with 4¾ cups flour and a good pinch of sea salt. Gradually whisk in the milk, then the beer, until you have a nice, smooth batter and, to make your life easier, divide it equally between two pitchers.

Pick the rosemary leaves and, acting quickly and safely, slowly pull the baking dish of oil out of the oven, sprinkle in the leaves, and pour in one pitcher's worth of batter. Pour the other pitcher's worth around the sausages. Gently close the door and try not to look for 30 minutes, or until the Yorkshires are beautifully golden and puffed up. Meanwhile, stir the HP sauce and remaining 2 tablespoons of flour into the onions, crumble in the bouillon cube, and gradually stir in 3 cups of boiling water. Simmer to the consistency you like, then season to perfection. Serve everything in the middle of the table with a pitcher of that delicious gravy and a big heap of mixed steamed seasonal greens. Heaven.

