



Yorkshire Pudding with Bacon and Sage

READY IN



45 min.

SERVINGS



8

CALORIES



257 kcal

SIDE DISH

Ingredients

- ☐ 1.5 cups all purpose flour
- ☐ 6 ounces bacon cut into 1-inch pieces (7 slices)
- ☐ 2 tablespoons butter melted ()
- ☐ 1 teaspoon coarse kosher salt
- ☐ 3 large eggs
- ☐ 3 tablespoons sage fresh divided chopped
- ☐ 1.5 cups milk whole

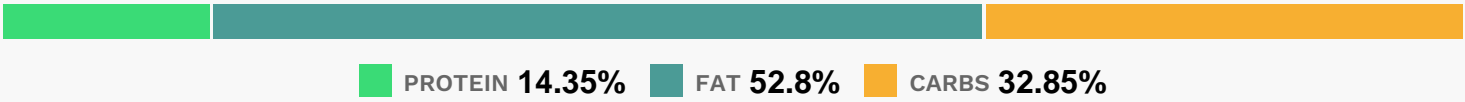
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ measuring cup
- ☐ glass baking pan
- ☐ pot holder
- ☐ oven mitt

Directions

- ☐ Place rack in center of oven and preheat to 450°F. Sauté bacon in large skillet over medium heat until crisp.
- ☐ Transfer to paper towels to drain.
- ☐ Transfer drippings to glass measuring cup. If needed, add enough melted butter to measure 1/4 cup total.
- ☐ Pour drippings into 13x9x2-inch glass baking dish.
- ☐ Place dish in hot oven to heat drippings 10 minutes.
- ☐ Whisk flour, 2 tablespoons sage, and salt in medium bowl to blend.
- ☐ Whisk milk and eggs to blend in large bowl; add flour mixture and whisk until batter is smooth.
- ☐ Whisk in 2/3 of bacon.
- ☐ Remove hot baking dish from oven. Using oven mitts or pot holders to protect hands, tilt dish to distribute drippings evenly.
- ☐ Pour batter into pan.
- ☐ Bake 15 minutes; reduce oven temperature to 350°F and continue to bake until golden brown and puffed, about 12 minutes longer (do not open oven door while baking).
- ☐ Remove pudding from oven. Crumble remaining bacon over pudding, sprinkle with remaining 1 tablespoon sage, and serve.

Nutrition Facts



Properties

Glycemic Index:20.38, Glycemic Load:13.75, Inflammation Score:-3, Nutrition Score:12.834347879109%

Nutrients (% of daily need)

Calories: 256.6kcal (12.83%), Fat: 14.87g (22.87%), Saturated Fat: 6.16g (38.52%), Carbohydrates: 20.81g (6.94%), Net Carbohydrates: 20.02g (7.28%), Sugar: 2.34g (2.59%), Cholesterol: 96.8mg (32.27%), Sodium: 498.54mg (21.68%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 9.09g (18.18%), Copper: 6.88mg (343.86%), Selenium: 18.88µg (26.97%), Manganese: 0.39mg (19.7%), Vitamin B1: 0.28mg (18.84%), Vitamin B2: 0.29mg (16.81%), Phosphorus: 140.93mg (14.09%), Folate: 51.81µg (12.95%), Vitamin B3: 2.3mg (11.51%), Iron: 1.76mg (9.77%), Vitamin B12: 0.53µg (8.77%), Calcium: 87.12mg (8.71%), Vitamin B5: 0.68mg (6.83%), Vitamin D: 0.96µg (6.42%), Vitamin B6: 0.13mg (6.34%), Zinc: 0.89mg (5.94%), Vitamin A: 270.7IU (5.41%), Potassium: 172.17mg (4.92%), Magnesium: 19.35mg (4.84%), Fiber: 0.79g (3.18%), Vitamin E: 0.41mg (2.71%)