

Celery Onion Popovers

Barbara Carlucci - Orange Park, FL
Taste of Home Grandma's Favorites

Servings: 9

*2 cups all-purpose flour
1 teaspoon onion salt
1/8 teaspoon celery salt
4 large eggs, room temperature
2 cups whole milk
1/4 cup grated onion
1/4 cup grated celery
3 tablespoons butter, melted*

Preparation Time: 15 minutes

Bake Time: 40 minutes

Preheat the oven to 450 degrees.

In a large bowl, combine the flour, onion salt and celery salt.

In a second bowl, combine the eggs, milk, onion, celery and butter. Whisk into the dry ingredients just until blended.

Grease and flour the bottom and sides of nine popover cups. Fill each cup two-thirds full with batter.

Bake for 15 minutes. Reduce the heat to 350 degrees (do not open the oven door).

Bake 25 minutes longer or until deep golden brown (do not underbake).

Immediately cut a slit in the top of each popover to allow steam to escape.

Per Serving (excluding unknown items): 203 Calories; 8g Fat (36.5% calories from fat); 8g Protein; 24g Carbohydrate; 1g Dietary Fiber; 112mg Cholesterol; 296mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.