

Black Pepper-Asiago Popovers

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*2 eggs
1 1/4 cups warmed milk
1 tablespoon butter, melted
1 cup flour
1 teaspoon Kosher salt
1 teaspoon coarsely ground
pepper
vegetable oil
shredded Asiago cheese*

Preheat a twelve-cup muffin pan in a 425 degree oven for 15 minutes.

In a bowl, whisk the eggs, milk and butter. Whisk in the flour, Kosher salt and pepper. Let rest for 10 minutes.

Generously brush eight of the muffin cups with vegetable oil. Fill the eight cups with the batter. Top with shredded Asiago.

Bake for 20 minutes. Reduce the oven temperature to 350 degrees.

Bake until the tops are browned and puffed, 14 to 18 minutes.

Per Serving (excluding unknown items): 710 Calories; 23g Fat (29.3% calories from fat); 26g Protein; 98g Carbohydrate; 4g Dietary Fiber; 455mg Cholesterol; 2141mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 1/2 Lean Meat; 3 Fat.