

# Toad-in-the-hole

## Ingredients

3 tbsp	beef dripping or lard
6	sausages
2	eggs
100 g	plain flour, sifted
85 ml	whole milk
85 ml	ale
1tbsp	wholegrain mustard

## Method

Preheat the oven to 220° C/200° C Fan/425°F/Gas Mark 7. Heat half the fat in a frying pan over a medium heat and brown the sausages on all sides (this is labour-intensive but worth it).

Meanwhile put the eggs in a large bowl and beat, preferably with an electric hand whisk, until thick. Beat in the flour and milk alternately until smooth, then stir in the ale and mustard and leave to sit for 15 minutes.

Put the remaining fat in a roasting tin—mine's about 26cm x 21cm—and put it in the oven to heat. Once the sausages are browned all over, and the batter has rested, take the tin out of the oven and put over a medium flame. Pour in the fat from the sausage pan, followed by the batter, which should sizzle as it hits the tin. Add the sausages and return to the oven.

Bake for about 35 minutes until well risen and golden, then serve immediately, preferably with good gravy and lots of peas.

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