

## POPOVERS

4 large eggs at room temperature  
1½ cups whole milk at room temperature  
4 tbsp butter melted and cooled slightly; more butter for serving  
1 tbsp Dijon mustard  
1 1/3 cups all-purpose flour  
¾ tsp salt  
1/8 tsp cayenne  
Pan spray

Put oven rack in middle, put in 12 cup popover pan and heat to 450°.

In blender combine eggs, milk, butter and mustard.

Process till blended about 10 seconds. Add flour salt and cayenne and blend till combined about 10-15 seconds. Scrape down sides and set aside while oven continues to heat.

When oven is hot moving quickly remove hot popover pan, spray each cup with pan spray and fill each cup 2/3 full with popover batter.

Return pan to oven. Bake for 25 minutes.

DO NOT OPEN DOOR during cooking process or they will fall. Remove pan from oven and pierce each popover with knife point to let steam escape.

Serve with butter.