
Typ: Verschiedenes **Quelle:** Ann Lister (YP) and BBC Food (OG)

Bemerkungen: The secret to this onion gravy recipe is the long slow cooking of the onions and the best quality stock you can find.
Remark WG: original recipe says 200 mL wine and 100 mL beef stock. This gravy turned out to be too acidic (7 Aug 19). Milk-water mixture instead of pure milk may rise YP more (to be tried).

Zutaten: YORKSHIRE PUDDING
Flour and eggs, same weight, eg, 2 eggs (113 g) - 113g flour
Salt
Milk (eg, 150 mL) or milk-water mixture
Butter
Vegetable oil

ONION GRAVY
2 tbsp vegetable oil
1 large onion, sliced
100mL red wine
200mL beef stock (or vegetable stock for a vegetarian version)
1 tsp French mustard
½ tsp thyme-oregano mixture
salt and freshly ground black pepper

Rezept: YORKSHIRE PUDDING
Preheat oven to 220°C.

Weigh flour into bowl. Crack eggs into it. Add salt. Whisk until even (no lumps). Add milk (or milk-water mixture) to make a batter that is not too viscous.

Butter skillet, pour oil into skillet so that bottom is barely covered. Preheat skillet in oven. Pour batter into very hot skillet and place skillet back into oven. Bake for ca. 15 min.

TOAD IN A HOLE.
Fry sausages lightly. Put them into skillet and pour batter over it. Put Skillet back into oven. Bake for 15 min.

ONION GRAVY
Heat the oil in a frying pan and add the onion. Fry on a low heat for 30-45 minutes, stirring occasionally, or until the onion is golden-brown but not burnt.

Pour in the wine and stock, reduce the heat and allow to simmer for 20 minutes, or until the liquid has reduced by half. Stir in the mustard, thyme and oregano and season, to taste, with salt and freshly ground black pepper.