



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Popovers

(supposedly this is the ACTUAL Neiman Marcus recipe)

6 eggs
3 1/2 cups milk
4 cups all-purpose flour
1 1/2 teaspoons salt
1 teaspoon baking powder

Preheat oven to 450 degrees.

While eggs are still in shells, warm them to room temperature by running hot water over them for three to four minutes. Heat the milk until it is warm to the touch. Mix flour, salt and baking powder together in a large bowl. Beat the eggs at high speed until foamy and pale in color (about three minutes). Stir in the warm milk at low speed. Gradually add the flour mixture to the beaten eggs at low speed. Beat for two minutes on medium speed. Let the batter rest for one hour.

Spray (heavily) a 12-cup, Teflon-lined popover tin with non-stick cooking spray. Fill cups almost to the top with batter. Place popover tin on a cookie sheet.

Bake for 15 minutes at 450 degrees, then reduce heat to 375 degrees and bake for an additional 30 to 35 minutes. Popovers should be a deep golden brown on the outside and airy on the inside.

Serve hot with honey butter or strawberry butter.

Makes 12 popovers.