



Rosemary Popovers

- 2 eggs
- ¼ teaspoon salt
- 1 cup milk
- 2 tablespoons unsalted butter, melted
- 1 ½ tablespoons very finely chopped fresh **rosemary**
- ½ tablespoon very finely chopped **parsley**
- 1 cup all-purpose flour

Butter a popover pan or 12 standard-sized muffin-tin cups. In a bowl combine the eggs and salt and beat lightly with a whisk. Stir in the milk and butter. In another bowl, stir together the rosemary, parsley and flour, then beat into the egg mixture just until blended. Do not over beat. Fill each cup about half full and place in a cold oven. Set the oven temperature to 425 degrees and bake for 20 minutes. Reduce temperature to 375 degrees and bake until the popovers are golden, 10-15 minutes longer. They should be crisp on the outside. Quickly pierce each popover with the tip of a small knife to release the steam. Return to the oven for 2 minutes for further crisping, then remove and serve at once.