



There's a Chef in My Kitchen, LLC

BLT Popovers

Makes 18– 24 Large Popovers; Makes 36 Small Popover

This classic recipe was given to me by the chef's at *BLT Restaurant* in the J.W.Marriott Camelback Resort in Scottsdale, AZ. I've adapted the recipe so you can prepare the batter in advance. These are a great addition to any barbeque menu. Or, offer these popovers with a glass of wine on any summer afternoon... or evening.

Ingredients

8 eggs (large) at room temperature
4 cups whole milk
Generous 1 1/2 tablespoons coarse salt
4 cups flour (all-purpose)
2 1/2 cups grated gruyere cheese

Special Equipment

[Popover Pan](#)

Preparation

Place your popover pan into the oven. Preheat the oven and the pan to 350 F.

Place the eggs in a large mixing bowl and whisk until frothy. Add the milk and salt, and then whisk to fully combine the mixture. Sift the flour into a separate bowl, and then slowly add to the liquid mixture, gently mixing to combine until mostly smooth. Set aside to rest at room temperature for up to 1 hour. Otherwise, cover and refrigerate up to 24 hours, until ready to use. Remove from refrigerator at least 30 minutes before using, and allow to come to room temperature.

Remove the preheated popover pan from the oven and spray with non-stick spray. Fill each popover cup about 3/4 full. Top each popover with about 2 1/2 tablespoons of the grated cheese.

Bake for 15 minutes then rotate the pan a half turn. Continue to bake for 35 to 45 minutes longer, until dark, golden brown and crisp (cook slightly less time (about 45 to 50 minutes total) for small popovers).

Remove from the oven and carefully remove from the pan. They will be very hot. Serve immediately with unsalted butter and sea salt.