

Yorkshire Pudding

(traditional Freeman family recipe)

4 eggs
3 c. milk
1 1/2 t. salt
2 c. flour

Partially cook roast in large dripper pan. We have traditionally done it with a standing rib roast, but a less expensive roast will also work. Beat eggs well. Add other ingredients and pour over roast. Bake 10 min. at 400° F. then 50 min. at 350° F. Serve with broth type gravy.



When George Richard and Euphemia Jane Carter Freeman brought their family to the US from England, they brought along the tradition of Yorkshire Pudding which was especially good for Sunday dinner. In England, they took their pudding to the town bakery to be cooked. Their daughter Ida relates, "After Sunday School I

sometimes accompanied Father to the bakery for our Yorkshire pudding. The huge oven was full of puddings. The baker always knew which one was ours and pulled it from the oven on a long-handled, wooden spatula. It was always done just right, the roast still bubbling from the heat. Always a "joint" of meat(roast) for Sunday dinner and Yorkshire pudding."