



# Toad-in-the-Hole

Recipe courtesy of Food Network Kitchen



Total Time:  
50 min  
Prep: 10 min  
Cook: 40 min

Yield:  
4 servings  
Level:  
Easy

Toad-in-the-Hole

## Ingredients

Unsalted butter, for brushing on skillet  
1 1/2 pounds sweet spiral pork sausages  
1 cup all-purpose flour  
1 tablespoon sugar  
1 teaspoon kosher salt  
4 large eggs  
1 cup milk  
1 tablespoon yellow mustard, plus extra for serving

## Directions

Serving suggestions: assorted mustards

Preheat an oven to 400 degrees F.

Lightly butter a medium well-seasoned cast iron skillet. Put the sausage in the skillet, and bake until almost cooked, about 15 minutes.

Meanwhile, whisk the flour, sugar, and salt together in a medium bowl. In another bowl, whisk the eggs, milk, and mustard until blended. Whisk the liquid ingredients into the dry, just until you have a slightly lumpy thin batter.

Carefully, pour the batter over the partially cooked sausages and continue to bake until the batter puffs and is crispy, and brown, about 25 to 30 minutes more.

Serve the Toad-in-the-Hole, hot, in the skillet with more mustard on the side.

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