

Parmesan Popovers

Ingredients:

3 eggs, $\frac{3}{4}$ cup all purpose flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. freshly ground black pepper
 $\frac{1}{2}$ tsp. Herbs de Provence*
4 tbsp. chopped parsley leaves
1 cup whole milk $\frac{3}{4}$ cup grated Parmesan



Directions:

Preheat oven to 400 degrees. In a blender, combine egg, flour, salt, pepper , herbs, milk and cheese. Blend on medium speed.

Mix in the chopped parsley.

Spray a mini muffin pan with non-stick cooking spray. Pour the batter into the muffin cups...fill each $\frac{3}{4}$ full. Bake until puffed and golden brown, about 20-25 minutes. *Resist the urge to keep opening the oven door.*

Remove popovers from muffin tin and cool on a wire rack.

If not serving immediately, place in an air-tight storage container.
Serves 6 to 8

* **Herbs de Provence**

Here is a recipe that makes $\frac{3}{4}$ cup.
Combine the following dry ingredients.
Mix well, and store in an airtight jar in a dark, cool spot.
This will keep for up to one year.

3 tbsp. oregano leaves
3 tbsp. thyme leaves
1 tsp. basil leaves
1 tsp. sage leaves
2 tbsp. lavender flowers
1 tsp. rosemary leaves