



COOKS ON MAIN

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### **Manchego and Thyme Popovers with Herb Butter**

Makes 12 popovers

Popovers are impressive, high-rising rolls with a soft, airy inside and a crispy, crunchy exterior. These delectable morsels are meant to be enjoyed freshly baked straight out of the oven. These Manchego and Thyme Popovers with an Herb Butter would be delicious as a savory breakfast, or as a side at lunch or dinner!

#### **Popover Ingredients:**

1-1/2 cups all purpose flour  
1 teaspoon Kosher salt  
1/2 teaspoon fresh ground black pepper  
1 tablespoon fresh thyme, finely chopped  
4 large eggs, room temperature  
1-1/2 cups whole milk, room temperature  
1/2 cup Manchego cheese, finely grated  
2 tablespoons unsalted butter, melted  
(for greasing the popover pan)

#### **Herb Butter Ingredients** - makes 1/2 cup

1/2 cup (1 stick) unsalted butter,  
softened to room temperature  
1 garlic clove, minced  
1 tablespoon fresh sage, finely chopped  
1 tablespoon fresh rosemary, finely chopped  
1/4 teaspoon Kosher salt

#### **Popover Directions:**

1. Preheat the oven to 450°F. Place the empty pan in the oven while it preheats.
2. In a medium bowl, combine the flour, salt, and pepper and mix with a fork for about 30 seconds to incorporate evenly. Add the thyme and continue mixing until evenly distributed.
3. In a large bowl, whisk the eggs and whole milk together until contents are frothy, about 5 minutes.
4. Slowly add the flour mixture to the egg mixture and continue whisking until all the ingredients are combined and the batter is the consistency of thick cream. (Try not to over whisk!) Stir in the cheese.
5. Remove the preheated popover or muffin pan from the oven and brush the cups with the melted butter. Fill the cups 3/4 full with the batter. Bake the popovers on the lowest rack for 20 minutes. After 20 minutes, reduce the temperature to 350°F, ensuring the oven door stays closed so no steam escapes (this is crucial to getting the pop effect!). Continue to bake for another 20 minutes, or until golden brown.
6. Remove popovers from the oven and serve hot with herb butter. If not serving right away, remove popovers from the pan and cool on a wire rack immediately to keep that delightful crunch!

#### **Herb Butter Directions:**

1. In a small bowl, combine all of the ingredients together and mix with a fork or a hand mixer until the herbs and garlic are distributed evenly.
2. Transfer the butter onto a sheet of plastic wrap and roll into a cylinder. Twist the ends of the plastic wrap tightly and refrigerate for at least one hour until cold and solid.
3. Serve herb butter alongside warm popovers in a small dish.

Butter is best when enjoyed within 1 week, but can be frozen for up to two months. To freeze, simply wrap the plastic wrapped butter in parchment paper and freeze in a freezer bag, removing excess air.

Extra herb butter? Heat and drizzle butter over homemade popcorn or add to baked potatoes.