

Rosemary Popovers

Goose fat enriches these savory popovers. This recipe comes from chef Brian Alberg of the Red Lion Inn in Stockbridge, Massachusetts, and first appeared in our December 2011 issue along with Francine Prose's story [The Glories of Goose](#).

<http://www.saveur.com/article/Recipes/Goose-Rosemary-Popovers>

MAKES 12 POPOVERS

INGREDIENTS

1 cup flour
1 cup milk
1 ½ tbsp. minced rosemary
1 ½ tsp. kosher salt
½ tsp. ground black pepper
2 eggs, lightly beaten
¾ cup rendered goose fat (see [The Whole Goose](#))

INSTRUCTIONS

Heat oven to 400°. Whisk flour, milk, rosemary, salt, pepper, and eggs in a bowl. Place 1 tbsp. fat into each of 12 cups of a muffin pan; heat in oven for 20 minutes. Pour 3 tbsp. batter into each cup; bake until puffed and golden brown, about 30 minutes.

