



## **THE RED LION INN**

STOCKBRIDGE, MASSACHUSETTS  
413.298.5545 [www.redlioninn.com](http://www.redlioninn.com)

### **Executive Chef Brian Alberg**

#### **Rosemary Popovers**

Goose fat enriches these savory popovers. This recipe comes from Executive Chef Brian Alberg of The Red Lion Inn in Stockbridge, Massachusetts.

MAKES 12 POPOVERS

#### **INGREDIENTS**

1 cup flour

1 cup milk

1 ½ Tbs. minced rosemary

1 ½ tsp. kosher salt

½ tsp. ground black pepper

2 eggs, lightly beaten

¾ cup rendered goose fat (rendered beef or pork fat, olive oil or blended oil -- can be used as a substitute)

#### **INSTRUCTIONS**

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