

Gruyere Chive Popovers by Lynn's Recipes



Lynn demonstrates how to make a delicious Gruyere Chive Popover that would be great served with dinner. From Just a Taste -- Pinterest.

Ingredients:

- 3 cups whole milk
- 3 cups flour
- 1-1/2 teaspoon salt
- 6 eggs
- 1-1/4 cup (lightly packed) shredded Gruyere cheese, separated
- 2 Tablespoons minced fresh chives
- 2 Tablespoons unsalted butter, cut into cubes

Preheat oven to 400°.

In a medium saucepan over medium heat, warm the milk just until bubbles form around the edges.

Sift the flour and salt together in a bowl and set aside.

In a separate large, bowl, whisk the eggs until frothy, and then slowly whisk the warm milk into the eggs, whisking constantly so eggs don't cook. Whisk the flour mixture just until combined, then whisk in 1 cup of the cheese and the chives.

Place the popover pan in the oven for 2 minutes to heat. Remove it and add a pat of butter to each cup. Once the butter has melted, portion the batter into the cups, filling each about ¾ full.

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Top with a portion of the remaining cheese.

Bake the popovers for 20 minutes, then reduce the oven temperature to 300°, and continue baking about 10 more minutes.

Remove the popovers from the oven and serve warm.

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