



ROAST BEEF WITH YORKSHIRE PUDDING

- 1 Pot Roast, 4 Pounds, Floured and Seasoned
Drippings
- 2 Onions
Water

PUDDING

- 1 Cup Flour
- 1/2 Teaspoon Salt
- 2 Eggs, Beaten
- 1 Cup Milk

DIRECTIONS

1. Brown meat well in drippings, add onions to the pan and pour in a cup of water.
2. Cover and cook on the top of the range or in a 325 degree oven until meat is done.
3. Add more water from time to time as necessary.
4. For pudding, mix flour and salt.
5. Add milk to eggs and pour into flour.
6. Beat smooth.
7. If meat is cooked on the stove top, pour off drippings and gravy into an 8 inch square pan.
8. Heat in a 400 degree oven.
9. Pour in pudding mixture and cook 40 minutes.
10. If roast is being cooked in the oven, pour pudding around roast and cook 40 minutes.