**English Two in One**

SERVES 6  
PREP 30 Min  
COOK TIME 45 Min  
READY IN 1 Hr 15 Min

If you're a fan of warm-ya-up casseroles that are so good you keep going back for seconds, then this English-inspired dish should be tops on your what-to-make-this-weekend list! Don't just take our  
word for it; try it and let us know what you think!

What You'll Need:

• 1 cup all-purpose flour  
• 1 teaspoon salt  
• 1 cup milk  
•1/4 cup cold water  
• 3 eggs, lightly beaten  
• 1 pound mild rope sausage, cut into 1- to 2-inch pieces

What To Do:  
  
1. Preheat oven to 450 degrees F.  
2. In a large bowl, combine flour and salt; add milk a little at a time and beat with an electric mixer until smooth. Add water and eggs and beat until bubbly. Cover loosely and set aside for 30 minutes in a cool place, but do not refrigerate.  
3. Meanwhile, place sausage in a 9- x 13-inch baking pan and bake 20 minutes. Remove from oven and pour batter over sausage.  
4. Bake on center oven rack 25 to 30 minutes or until puffy, well browned, and crisp.  
  
Notes  
• Spoon out the Yorkshire pudding and sausage so that you get two favorites in every mouthful!  
  
Read more at [Mr. Food](http://www.mrfood.com/Pork/English-Two-in-One-1186#1KJzXGtFmFhatP34.99)

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