

# Toad in the hole

 By [Nina Timm](#)

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Toad in the hole sounds to me like a chapter from a Beatrix Potter book and my imagination runs riot of a frog breathing heavily from a lilly pad or, even worse, a frog jumping at me (okay, so I have a frog phobia). So you can imagine that although I have been wanting to make toad in the hole forever, I had issues - big issues.



In actual fact toad in the hole is none of the above and has nothing to do with frogs, it is merely a delicious one-pan meal that ticked all the right boxes for me:

- Easy - tick
- Affordable - tick
- Yummy - tick

Toad in the hole (makes six individual portions or one big oven dish full)

## Ingredients:

- 12 good-quality pork or beef sausages
- A few sprigs of thyme or rosemary
- Six medium tomatoes
- 125g self-raising flour
- 1t baking powder
- 300ml cold milk
- Three eggs - I use jumbo
- ½t salt
- 1t vinegar

## Method

Preheat oven to 180C. Take a sprig of the herb that you are using and stick it in one end of the sausages. Place two sausages and one tomato in six individual ceramic or clay ramekins. Bake in the oven until the sausages start to brown at the top and are about 90% cooked. While the sausages and tomatoes are baking, make the batter, but add the vinegar at the last minute before you pour the batter onto the sausages. Once the sausages are almost cooked, remove the ramekins from the oven and divide the batter between the six ramekins. Bake until the batter is all puffed up and golden brown. Serve with sweet carrots and peas and loads of [onion gravy](#).

For the recipe and other easy pork recipes, please click on [My Easy Cooking](#)

## ABOUT NINA TIMM

I am the owner and sole editor of the 2012 Eat Out Award-winning blog, My Easy Cooking. I cook, I style and I photograph every single day of my life. I run a cooking school for groups such as team building, birthday parties, friendship groups, domestic workers and children.

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