

## Spaetzels

3 eggs  
3 cups flour

1 teaspoon salt  
1 cup water

Cook in 2 quarts chicken broth.

## Yorkshire Pudding

1 cup all-purpose flour  
½ teaspoon salt

1 cup milk  
2 eggs

Mix ingredients with hand beater until smooth.

30 minutes before standing rib or rolled rib roast is done, prepare Yorkshire pudding. Heat square pan, 9x9x2" in oven. Remove roast from oven; spoon off drippings and add melted shortening, if needed, to measure ½ cup.

Increase oven temperature to 425°F. Return roast to oven. Place hot drippings in heated square pan; pour in Yorkshire pudding batter. Bake 10 minutes. Remove roast; continue baking pudding 25-30 minutes longer. Cut pudding into squares; serve with roast.

## Popovers

4 eggs  
2 cups milk

2 cups all-purpose flour  
1 teaspoon salt

Heat oven to 450°F. Grease 12 deep custard cups or 16 medium muffin cups. With hand beater, beat eggs slightly; add milk, flour and salt and beat until smooth. Do not overbeat.

Fill custard cups ½ full, muffin cups ¾ full. Bake 25 minutes. Lower oven temperature to 350°F and bake 15-20 minutes longer or until deep golden brown. Immediately remove from pan; serve hot. 12-16 popovers.