

## DUTCH BABY (Savory)

Cooking time: 40 minutes (20 prep, 20 cook)

Serves 4

Ingredients:

3 eggs

2/3 cup whole milk

2/3 cup AP flour

1 Tablespoon honey

3/4 tsp salt, divided

3 Tablespoons butter, divided

2 Tablespoons fresh thyme, divided

2 Tablespoons other fresh herb (i.e. chives, parsley, fennel fronds), divided

2 Tablespoons olive oil

1 pound cremini (or mixed) mushrooms

1 small onion (or two or three shallots)

3 cloves garlic

½ cup Parmesan cheese, grated, divided

¼ cup wine (either red or white will work) or vegetable broth

A handful or two of chopped spinach or baby arugula

To assemble:

Preheat oven to 425°F (220°C). Arrange racks so main cooking rack is in the middle of the oven and no racks are above it. Place large (9-inch) cast-iron pan in the oven and let them all start to heat up.

Quarter mushrooms (and quarter again if they are very large). Mince garlic, dice onions into a fine dice. De-stem thyme leaves and chop other fresh herb. Grate cheese.

Mix eggs, milk, flour, and honey in a large mixing bowl. Add 1/4 tsp salt and ground pepper to taste. When batter is smooth add in half the thyme, and half the fresh herb.

When oven is ready, remove the hot skillet (remember, it's HOT) and swirl 2 Tablespoons butter around so it coats the bottom and a bit up the sides of the pan. Pour batter in pan. Toss about half of the grated cheese on top of the batter and put the whole thing in the oven. Leave it alone for 18-20 minutes.

Meanwhile, get a large pan ready over medium heat, and add 2 Tablespoons of olive oil. Add in mushrooms and DON'T TOUCH THEM for three or four minutes. You want them to start caramelizing

and they have to be left alone. Don't stir. Don't poke. Just keep your hands off. When that is over, give them a good toss in the pan and stir in onions and garlic. Let them start to soften for a few minutes, and then add the remaining thyme, ½ teaspoon salt, and some more black pepper to taste. Let that come together for another two or three minutes.

Stir in wine or broth and let that cook in for a few minutes. Reduce heat to low to keep food warm as you wait for the Dutch baby to finish baking; feel free to add additional broth or water to the pan in very small increments to prevent sticking.

Right before you are ready to take the Dutch baby out of the oven, add the arugula or spinach to the mushrooms and stir in the pan to wilt the greens. Add remaining 1 Tablespoon butter and stir it all together.

Take the Dutch baby out of the oven and marvel for a second at its large puffiness. Leave in the pan and fill with mushroom mixture. Top with remaining Parmesan cheese and the fresh herb.