

Chive and Black Pepper Popovers

Ingredients

- 2 cups all-purpose flour
- 2 tablespoons finely chopped chives
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- 3 large eggs
- 2 1/2 cups whole milk
- 5 tablespoons melted unsalted butter, divided

Preparation

Whisk the first 4 ingredients in a medium bowl. Whisk eggs and milk in a large bowl until well blended. Gently whisk in flour mixture, followed by 3 tablespoons of melted butter (do not overmix).

DO AHEAD: *Batter can be made 1 day ahead. Cover and chill.*

Preheat oven to 425°. With the rest of the butter, grease 12 standard muffin cups with 1/2 teaspoons melted butter each. Pour batter into prepared muffin tins, filling cups three-quarters full and dividing equally. Bake popovers until puffed, golden brown, and crispy around edges, 30-35 minutes. Using a thin knife or an offset spatula, remove popovers from pan. Serve immediately.