

**Ingredients**

- *¾ cup all-purpose flour*
- *½ teaspoon salt*
- *3 eggs*
- *¾ cup milk*
- *½ cup pan drippings from roasted Creekstone Farms Beef*



**Directions**

- 1 Preheat the oven to 450 degrees.
- 2 Sift together the flour and salt in a bowl. In another bowl, beat together the eggs and milk until light and foamy. Stir the dry ingredients into the milk mixture just until incorporated.
- 3 Pour the drippings into a 9-inch pie pan, cast iron skillet or square baking dish. Put the pan in the preheated oven and get the drippings smoking hot.
- 4 Carefully take the pan out of the oven and pour in the batter. Put the pan back in the oven and cook until puffed and dry, 15 to 20 minutes.