

*Adair*  
Country Inn & Restaurant

Bethlehem, New Hampshire | 1-888-444-2600 | [Check Availability](#)



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## Adair's Favorite Recipes

### Popovers a la Adair

Yield: 6 large Popovers

**Ingredients:**

6 Large Eggs  
6 tablespoons butter, melted  
Pinch of salt  
2 cups milk ( any kind but skim milk)  
2 cups all-purpose flour

Beat the eggs in a medium bowl with a wire whisk. Add the butter and salt, and then whisk in the milk. Stir in the flour, leaving small lumps.

Do NOT over beat. Cover the batter with plastic wrap and refrigerate overnight

(Note: Brad prepares the batter on the morning he bakes them and he leaves his batter very lumpy)

Place the oven rack on the lowest setting and preheat the oven to 400F.

Spray six 3/4 -cup ovenproof glass cups with cooking spray.

Remove the batter from the refrigerator and stir the batter until it is relatively smooth but still has some lumps (suggested is a lot of lumps)

Ladle the batter into the cups, filling them three-quarters full.

Place the cups on a baking sheet, allowing some space between them, and place the baking sheet on the lowest oven rack.

Bake the popovers for about 50 minutes, until puffed and brown.

To prevent the popovers from collapsing, avoid opening the oven door during the first 40 minutes of baking. Serve immediately.



### Pumpkin Pie Pancakes [Click here](#)

### Grandma Barnes' Cinnamon Flats [Click here](#)

### World Famous Adair Maple Granola

7 cups rolled oats, uncooked  
1 cup toasted coconut  
1 cup wheat germ  
1 cup almonds, sliced or broken  
1 cup pecans or walnuts, chopped or broken up  
1 cup sunflower seeds, raw or toasted  
½ cup Baker's Special Dry Milk (or use regular powdered milk)  
½ teaspoon salt  
½ cup vegetable oil  
1 cup maple syrup  
1 tablespoon vanilla extract  
1 cup raisins  
Additional dried fruit/ nuts as desired

Instructions

In a large bowl, combine the oats, coconut, wheat germ, nuts, seeds, and milk powder. Mix well. In a separate bowl, whisk together the salt, oil, maple syrup, and vanilla. Pour over dry mixture in bowl, stirring and tossing till everything is very well combined.

Spread granola on a couple of large, lightly greased baking sheets. Bake in a preheated 250F oven for 2 hours, tossing and stirring mixture every 15 minutes or so. Remove pans from oven and cool completely. Transfer granola to a large bowl, and mix in raisins and additional dried fruit, as desired.



**Adair is deliberately small -  
we love to cater to your special needs.**

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