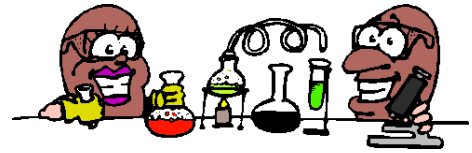


A recipe from

DAD'S COOKBOOK



Rating:



Cheddar-Herb Biscuits

As Seen in "The Irish Pub Cookbook" by Margaret M. Johnson

Biscuits are great with most any hearty soup or stew, or under gravy. These are especially tasty with Irish stews...

*2½ cup all-purpose flour
2 Tbsp sugar
1 Tbsp baking powder
¾ tsp cream of tartar
½ tsp salt*

*½ cup cold, unsalted butter, in pieces
4 oz aged Cheddar, grated
2 Tbsp minced fresh herbs
1 large egg
1¼ cup buttermilk*

Heat oven to 400° F. Butter a 12-cup muffin tin.

Combine dry ingredients in a large bowl and stir to mix. Using your fingertips, work the butter into the flour until the mixture resembles coarse crumbs. Don't over-work the butter or it'll melt! Add cheese and herbs and fold with your hands to combine. Add egg and buttermilk and stir with a wooden spoon until a soft dough forms. Spoon the batter into the muffin tin and bake for 20-22 minutes, or until the biscuits are lightly browned on top. A toothpick inserted in the center of a biscuit should come out clean.

Serve warm with butter. Great with jam, jelly and marmalade for breakfast!

Yield: One dozen scrumptious biscuits

Preparation time: 15 minutes

Cooking time: 25 minutes

