

TARRAGON DROP BISCUITS OR DUMPLINGS

F EASY

Last Modified: 02/10/2016

PREP: 30 Min
COOK: 20 Min
OVEN: 350

BREADS

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Tsp	Kosher Salt	
1/8	Cup	Baking Powder	
PLUS			
1/2	Tsp	Baking Powder	
1/2	Pound	Unsalted Butter	
PLUS			
1	Oz	Unsalted Butter	
4	Oz	Granulated Sugar	
1 1/2	Pounds	All Purpose Flour	
PLUS			
1 1/2	Oz	All Purpose Flour	
1/4	Cup	Fresh Tarragon Leaves	Fine Chop
3	Large	Eggs	
1 1/8	Cups	Buttermilk	

PREPARATION

FACTOID	These are pretty tasty when put in ANY recipe calling for Drop Dumplings or even simply baked as Drop Biscuits. You need to mix the batch as quickly as possible because the longer the time it is mixed for, the tougher the Dumplings or Biscuits will become.
TOOLS	1) Stand Mixer & Paddle Head 2) Aluminum Half Sheet Pan
PREP	DISH 1) Finely Chop the Tarragon Leaves and set them aside.
1	In a stand mixer with a paddle head: Add in the Salt, Baking Powder, Butter and Sugar, mix on low speed until it forms pea sized balls in the mixer bowl.
2	While continuing to mix on low speed, slowly add in the Flour. Then, add in the Tarragon, and a few grinds of fresh Black Pepper. Add in the Eggs and Buttermilk and continue to mix until it is just barely incorporated.
3	DUMPLINGS: These may be dropped into ANY Stew or Soup containing enough free runny liquid to cook and steam them.
4	DUMPLINGS: The Drop Dumplings need to cook in liquid in a covered pot for around 20 minutes or until a toothpick comes out clean and they are nice and firm.
OR	
3	BISCUITS: The Drop Biscuits need to bake on an ungreased sheet pan at 350 degrees for around 15 minutes or until a toothpick comes out clean and they are nicely browned.