

RED LOBSTER CHEDDAR BAY DROP BISCUITS

F EASY

Last Modified: 01/17/2016

PREP: 25 Min

COOK: 20 Min

OVEN: 400

BAR & RESTAURANT COPY

MAKES 9 BISCUITS

QUA	MEASURE	INGREDIENT	PROCESS
2 1/2	Cups	Bisquick Mix	
4	Tbsp	Unsalted Butter (COLD!)	Cubed
1	Cup	Sharp Cheddar Cheese	Grated
3/4	Cup	Whole Milk	Cold
1/4	Tsp	Garlic Powder	

GARLIC BUTTER WASH			
2	Tbsp	Unsalted Butter	Melted
1/2	Tsp	Garlic Powder	
1/4	Tsp	Dried Parsley	
1 +/-	Pinches	Kosher Salt	To Taste

PREPARATION	
FACTOID	These Biscuits are an exact match. Easy to make & tasty to eat!
TOOLS	1) Medium Mixing Bowl 2) Small Mixing Bowl 3) Food Processor OR Blender 4) Aluminum Half Sheet Pan
PREP	DISH 1) Place a medium sized mixing bowl in the freezer to become REALLY cold. 2) Cut the Butter into 1/4 inch thick pats and cut each pat into quarters. Place them loosely in a small mixing bowl and place, uncovered in the freezer until REALLY COLD, but NOT frozen. 3) Preheat the oven to 400 degrees with a rack just below center.
PREP	GARLIC BUTTER WASH 1) Melt the Butter in a bowl. Stir in the Garlic Powder, Parsley and Salt to taste.
1	In a Food Processor, Add in the Bisquick and a little of the Cold Butter at a time while pulsing until all of the Butter Cubes are added. Don't combine too thoroughly. There should be small chunks of Flour coated Butter about the size of peas. Move the Mixture into the very cold mixing bowl.
2	Add in the Cheddar Cheese, Milk and Garlic Powder. Mix by hand until combined, but don't over mix.
3	Drop 9 equal portions onto a sheet pan sprayed with non-stick cooking spray. Bake for 15 to 17 minutes or until the tops are light brown.
4	Remove the Biscuits from the oven and using a pastry brush, spread the Garlic Butter Wash generously over the tops of the Biscuits.
SERVE	Serve while hot with a little room temperature Butter and Honey on the side.

RED LOBSTER CHEDDAR BAY DROP BISCUITS

