



# SOUTHERN HAM & CHEESE BISCUITS

FLUFFY, CHEESY, AND HAMMY - WHAT'S NOT TO LOVE ABOUT THESE SOUTHERN STYLE BISCUITS? COMFORT FOOD THIS GOOD SHOULD START OFF EVERY MEAL.

PREP TIME:

10 MIN

COOK TIME:

10 MIN

TOTAL TIME:

20 MIN

SERVES:

6 PEOPLE

## INGREDIENTS

- ¾ cup chopped Frick's gourmet ham
- 2 cups flour
- 2 tsp. sugar
- 2 tsp. baking powder
- 1 tsp. salt
- ½ tsp. soda
- ⅓ cup shortening
- 1 cup buttermilk
- 1 cup cheddar cheese
- 2 Tbsp. cooking oil

## TOPPING

- 2 Tbsp. melted butter
- 1 Tbsp. fresh parsley
- ½ tsp. garlic powder

## INSTRUCTIONS

1. Preheat oven to 450°F.
2. Mix dry ingredients then cut in shortening.
3. Stir in buttermilk, then ham and cheese to form a dough.
4. Pour oil in an oven safe dish. Place dish in the oven while cutting out the biscuits.
5. Roll out the ham & cheese biscuit dough. Using a biscuit cutter, cut the dough into rounds.
6. Take the dish out of the oven with oven mitts and place the biscuits in the hot oil. Be careful because the hot oil will sizzle.
7. Place dish back in the oven and bake for 10 minutes.
8. Mix together topping ingredients and drizzle the mixture over the biscuits. Enjoy!

A Callie Washer with A Sweet Potato Pie creation.

• FAMILY OWNED FOR FIVE GENERATIONS •

T: 800 241 2209

FRICK'S QUALITY MEATS, INC.

FRICKMEATS.COM

360 M E FRICK DRIVE

WASHINGTON, MD 63090