

Savory Biscuits



Ingredients:

- 1 1/4 cups self-rising flour (sifted)
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1 tablespoon fresh thyme, chopped, or 1/2 tablespoon dried
- 1 tablespoon fresh rosemary removed from sprig and chopped, or 1/2 tablespoon dried
- 1 tablespoon fresh parsley, chopped, or 1/2 tablespoon dried
- 2 tablespoons butter, room temperature
- 1/2 cup water
- 1/2 cup milk
- Cooking Spray

Directions:

1. Preheat oven to 350 F. Spray a baking sheet with cooking spray and set aside.
2. Place sifted flour, sugar, and salt into a large bowl.
3. Using your hands, blend the butter into the flour mixture until it resembles crumbs. Add the chopped herbs and mix them throughout the crumbs.
4. Slowly add the milk, using your hands or a spoon to create a sticky dough. Add water if the mixture is too dry.
5. Place the dough onto a floured surface and knead until it is smooth.
6. Roll the dough into a square, one inch in thickness. Use a flour coated knife to cut the dough into equal sized squares.
7. Place the squares onto the baking sheet. Bake for 20 minutes, or until tops are golden brown.
8. Remove from oven and allow to cool before serving. Store in an airtight container.

Makes 12 servings.



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