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# Herbed Ham Biscuits (Hot)

*Helen Smith Warren*

*Party Recipes from the Charleston Junior League - 1993*

*For cocktail parties, cut the biscuits into tiny rounds. For breakfast or brunch, use a two-inch cutter.*

**2 cups unbleached all-purpose flour**

**4 teaspoons baking powder**

**1/2 teaspoon salt**

**1/2 teaspoon garlic powder**

**1 teaspoon dried basil**

**1/2 teaspoon dried thyme leaves**

**6 tablespoons vegetable shortening**

**2/3 cup milk**

**1 cup ground ham**

**Dijon mustard**

**butter, room temperature**

Preheat the oven to 425 degrees.

In a large bowl, combine the flour, baking powder, salt, garlic powder, basil and thyme. Add the shortening and cut in well with a pastry cutter until the mixture resembles cornmeal.

Make a well in the center of the mixture and pour in the milk. Mix lightly with a fork. (The mixture should form a soft ball; if it is too wet, add more flour, if too dry, add more milk.)

Place the dough on a floured board (do not knead) and roll to a thickness of 1/4 inch. Cut into rounds.

Bake on an ungreased cookie sheet for 8 to 10 minutes. Cool on racks.

To make the filling: In a small bowl, mix the ham with the mustard, to taste. Add softened butter until the mixture has a spreadable consistency.

Split and fill the biscuits.

Serve warm or at room temperature.

Yield: 24 biscuits

## **Appetizers**

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*Per Serving (excluding unknown items): 809 Calories; 82g Fat (90.4% calories from fat); 6g Protein; 14g Carbohydrate; 1g Dietary Fiber; 22mg Cholesterol; 3096mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Non-Fat Milk; 16 1/2 Fat; 1/2 Other Carbohydrates.*