
Buttery Chive-and-Mustard Drop Biscuits

The Essential Southern Living Cookbook

Preparation Time: 15 minutes

Start to Finish Time: 35 minutes

3 cups all-purpose flour

2 ounces (1/2 cup) Parmesan cheese, grated on the smallest holes of a box grater

1/4 cup sliced fresh chives

1 tablespoon baking powder

1 teaspoon black pepper

3/4 teaspoon Kosher salt

3/4 teaspoon garlic powder

3/4 teaspoon baking soda

1 3/4 cups whole buttermilk

3 tablespoons whole grain mustard

3/4 cup unsalted butter, frozen

sliced fresh chives (for garnish)

melted butter (for serving)

Preheat the oven to 475 degrees.

In a large bowl, stir together the flour, Parmesan cheese, chives, baking powder, black pepper, Kosher salt, garlic powder and baking soda.

In a small bowl, whisk together the buttermilk and mustard.

Grate the frozen butter into the flour mixture using the large holes of a box grater. Stir until well coated. Add the buttermilk mixture. Stir until just combined.

Drop the batter in 2-1/2 to 3 tablespoonful rounds onto two baking sheets lined with parchment paper, leaving three inches between rounds.

Bake in the preheated oven until the biscuits are golden brown, 14 to 18 minutes, rotating the baking sheets between top and bottom racks halfway through the baking time.

Brush the biscuits with melted butter. Garnish with sliced chives. Serve warm.

Yield: 24 biscuits

Bread, Muffins

Per Serving (excluding unknown items): 2650 Calories; 145g Fat (49.1% calories from fat); 45g Protein; 293g Carbohydrate; 11g Dietary Fiber; 380mg Cholesterol; 4031mg Sodium. Exchanges: 19 Grain(Starch); 1/2 Lean Meat; 28 Fat; 0 Other Carbohydrates.