
Ham and Dijon Biscuits with Caramelized Onion Butter

The Essential Southern Living Cookbook

8 cups all-purpose baking mix
2 cups milk
1/2 cup Dijon mustard
1/4 cup honey
Caramelized Onion Butter (recipe under "Condiments/Butter")
2 pounds ham, thinly sliced

Preheat the oven to 450 degrees.

Make a well in the center of the baking mix in a large bowl.

In a bowl, whisk together the milk, mustard and honey. Add the milk mixture to the baking mix, stirring just until moistened.

Turn out the soft dough onto a floured surface. Knead three or four times.

Roll half the dough at a time to 1/2-inch thickness. Cut with a two-inch round cutter. Place on lightly greased baking sheets. Reroll and cut the remaining dough and cut the scraps.

Bake in the preheated oven until lightly browned, about 8 minutes. Split the warm biscuits. Spread with Caramelized Onion Butter and fill with ham. Cover the biscuits loosely with aluminum foil.

Reduce the oven temperature to 350 degrees. Bake just until thoroughly heated, 5 to 7 minutes.

(NOTE: To make ahead, place the assembled biscuits in an airtight container and chill up to eight hours or freeze up to three weeks. Thaw frozen biscuits in the refrigerator. To reheat, place the biscuits on baking sheets and cover loosely with aluminum foil. Bake at 350 degrees for 10 to 12 minutes or until thoroughly baked.)

Yield: 4 dozen

Per Serving (excluding unknown items): 2300 Calories; 117g Fat (46.0% calories from fat); 181g Protein; 128g Carbohydrate; 3g Dietary Fiber; 584mg Cholesterol; 13703mg Sodium. Exchanges: 24 1/2 Lean Meat; 2 Non-Fat Milk; 9 Fat; 5 Other Carbohydrates.