
Pimiento Cheese Biscuits

The Essential Southern Living Cookbook

Preparation Time: 20 minutes

Start to Finish Time: 45 minutes

4 ounces (1 cup) sharp cheddar cheese, shredded

2 1/4 cups self-rising soft-wheat flour

1/2 cup cold butter, cut into 1/4-inch slices

1 cup buttermilk

1 jar (4 ounce) diced pimiento, drained

self-rising soft-wheat flour

2 tablespoons melted butter

In a large bowl, combine the shredded cheese and 2-1/4 cups of flour.

Sprinkle the butter slices over the flour-cheese mixture. Toss gently. Cut the butter into the flour with a pastry blender until crumbly and the mixture resembles small peas. Cover and chill for 10 minutes.

In a bowl, combine the buttermilk and diced pimiento. Add the buttermilk mixture to the flour mixture, stirring just until the dry ingredients are moistened.

Turn the dough out onto a lightly floured surface. Knead three or four times, gradually adding additional flour as needed. With floured hands, press or pat the dough into a 3/4-inch-thick rectangle (about 9 x 5 inches). Sprinkle the top of the dough with additional flour. Fold the dough over onto itself in three sections, starting with one short end. (Fold the dough rectangle as if folding a letter-size piece of paper.) Repeat twice, beginning with pressing into a 3/4-inch-thick dough rectangle (about 9 x 5 inches).

Preheat the oven to 450 degrees.

Press or pat the dough to 1/2-inch-thickness on a lightly floured surface. Cut the dough with a two-inch round cutter and place, side by side, on a parchment paper-lined or lightly greased 15 x 10-inch pan. (The dough rounds should touch.)

Bake in the preheated oven until lightly browned, 13 to 15 minutes. Remove from the oven. Brush with two tablespoons of melted butter.

Yield: 30 biscuits

Bread, Muffins

Per Serving (excluding unknown items): 2941 Calories; 267g Fat (81.1% calories from fat); 122g Protein; 18g Carbohydrate; 0g Dietary Fiber; 795mg Cholesterol; 4242mg Sodium. Exchanges: 16 Lean Meat; 1 Non-Fat Milk; 43 Fat.