



Cheddar Cheese Garlic Drop Biscuits

Easy to make biscuits for that holiday party

- 1 cup 2% milk
- 1 Tablespoon apple vinegar
- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2 teaspoons granulated sugar
- 6 Tablespoons cold unsalted butter, cubed
- 1 cup shredded cheddar cheese
- 1-1/2 teaspoons garlic powder, divided
- 4 Tablespoons olive oil or melted butter
- 1/2 teaspoon dried parsley

- Preheat oven to 400 degrees F. Place non-stick liner on 2 baking sheets. Make sure that the oven rack is on an upper level.
- In a small bowl, mix milk and vinegar; set aside for about 5 minutes to become sour milk.
- In a mixing bowl, combine flour, baking powder, salt, and sugar. Add cubed butter; mix until it resembles coarse crumbs. (If you don't have a mixer, use a pastry blender.)
- Add cheddar cheese and 1 teaspoon garlic powder; then add sour milk; stir slowly until dough comes together.
- Drop ¼ cup scoop for each biscuit on prepared baking sheet; bake for about 15 minutes or until golden brown.
- Mix olive oil or melted butter with ½ teaspoon garlic powder and parsley. Brush hot biscuits with oil mixture; sprinkle biscuits with sea salt as desired. Yield: about 14 biscuits

Inspired by original recipe on bobsredmill.com.

About the Recipe: Full-of flavor, these savory, fluffy drop-biscuits have a rich cheese garlic taste and are kissing cousins to the biscuits served at Red Lobster restaurant. These addictive little biscuits are very easy to make and can be served with soup, salad, or your favorite supper.