



Sourdough Biscuits with Chives

Yield: 12 Biscuits

Biscuits are one of the original comfort foods and sourdough starter takes them to a new level. Covered with sausage gravy or served next to the Sunday ham, these biscuits are sure to please. Light and fluffy, golden brown and slightly tangy...grab 'em while they're hot, before they all disappear!

Ingredients

2 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
6 tablespoons shortening or butter
2 tablespoons chives, 1/8" chop
1 cup sourdough starter
1/2 cup milk (preferably whole milk)
1 tablespoon butter, melted

Preheat the oven to 425°.

Combine the dry ingredients into a bowl and whisk thoroughly. Cut in the shortening or butter with a pastry cutter or fork until the mixture resembles coarse meal. Mix in the chives with a fork. Add the sourdough starter and milk, and gently incorporate with a fork until the dry ingredients are moistened. Do not over mix.

Turn the dough out on a clean and lightly floured counter. Knead the dough four or five times and then roll out to 1/2" thickness. To form the biscuits, use a floured 2 1/2" biscuit cutter or cut the dough into 2" squares. Place 2" apart on a lightly greased or parchment lined baking sheet.

Bake for 12-15 minutes until golden brown and cooked through. Remove from the oven and brush with melted butter. Serve warm or place on a wire rack to cool if serving later.

Note: Chives can be omitted entirely or substituted with another herb, such as rosemary, sage or thyme. Quantity of the replacement herb should be based on the strength of the herb. Other possible substitutes include cooked and crumbled bacon or sausage.

Recipe by David Musial

