COOKS ON MAIN
224 Main Street | Williston, ND | (701) 572-2665

Pimento and Cheese Biscuits
Makes 15 biscuits

Warm, flaky, buttermilk biscuits rate as one of the simple pleasures of life! Served with a drizzle of hot honey or a spot of pepper jam further elevates the experience. This recipe takes only a few minutes to mix, a few more to bake, and returns wonderful high-rising, perfect biscuits every time!

Ingredients:
3 cups flour
1 tablespoon + 1/2 teaspoon baking powder
3/4 teaspoon cream of tartar
1 teaspoon **Olivelle Pacific Flake Kosher Salt**
12 tablespoons butter, very cold and cubed
1/4 cup chives, sliced
1 (3 ounce jar) pimento peppers
1-1/2 cups sharp cheddar cheese, freshly shredded
1 cup buttermilk, plus 1/4 cup for brushing biscuit tops

Directions:
1. In a large bowl, combine the dry ingredients (flour, baking powder, cream of tartar, salt) and stir until evenly distributed.

2. Next, mix the butter into the dry ingredient mix with a pastry blender until a coarse crumb, (with some pea-sized pieces remaining) is formed.

3. Add in the chives, pimento peppers, and shredded cheddar cheese and mix together again.

4. Add the buttermilk to the mixture and mix until just combined -- it will be a shaggy mass at this point.

5. Turn out the dough onto a lightly floured surface and knead lightly a few times just until it comes together in a rough dough ball. Be sure to not over mix the dough.

6. Roll the ball out to a 1-inch thick slab. Fold the dough in half, and in half again 3-4 times and then roll out one more time to about 3/4-inch thick.

7. Using a biscuit cutter, cut out (13 to 15) 2-1/2-inch biscuits. For higher rising biscuits, be sure to press straight down and not twist the cutter.

8. Place the biscuits on a parchment-lined baking pan about 2 inches apart. Brush the tops with buttermilk.

9. Bake at 400°F for 15-17 min, or until the biscuits are golden brown.

10. Enjoy the biscuits while warm with butter and a drizzle of honey or hot honey.