



Recipe of the
Month!

PORK CHEDDAR BISCUITS

As prepared by Danielle Cowen, Summit's
Food Service Director

Pork Cheddar Biscuits

4 cups All Purpose Flour (plus about 2 cups extra for rolling)

2 TBSP Baking Powder

1 tsp Baking Soda

2 tsp Kosher Salt

12 oz Lard, cold

2 Large Eggs

2 ½ cups Buttermilk (plus ½ cup for brushing)

6 oz Shredded Cheddar Cheese

¼ cup Chopped Chive

½ stick Unsalted Butter, melted

Instructions:

- Pre-heat your oven to 400F
- In a large bowl, combine flour, baking powder and baking soda.
- In a separate bowl, mix buttermilk and eggs.
- Using your hands, mix lard into the flour mixture. Keep working it until the lard is evenly distributed and about pea size.
- Dump your wet mix in and continue to mix until a dough forms, but do not over mix.
- Your dough should be rather wet and sticky.
- Fold in your cheese and chive.
- Roll dough mix onto a well-floured surface, and roll dough until about ½" thick.
- Using a round cutter, or a glass, or just cut into squares, place onto a cooking sheet.
- Brush raw biscuits with extra buttermilk, and cook in oven for 10 minutes.
- When biscuits are removed from oven, immediately brush with melted butter.
- Wait at least 1-2 minutes before enjoying.

If you don't have lard, you can use butter in equal measures.

Enjoy!