

Bacon-Cheddar Biscuits



- 8 slices bacon
- 3 3/4 cups all-purpose flour
- 1 1/2 tblsp. baking powder
- 1 1/2 tsp. baking soda
- 1 1/4 tsp. salt
- 1/2 cup (1 stick) chilled butter cut into 1/2-inch cubes (plus additional melted butter for brushing)
- 2 1/2 cups (packed) coarsely grated sharp cheddar cheese (about 12 ounces)
- 1/3 cup chopped fresh chives
- 1 3/4 cups chilled buttermilk

Preheat oven to 425. Cook and chop bacon and set aside.

Combine flour, baking powder, baking soda, and salt in food processor. Blend for 5 seconds. Add butter cubes and blend until the mixture resembles coarse meal, about 30 seconds. Transfer flour mixture to a large bowl. Add cheddar cheese, fresh chives, and chopped bacon. Toss to blend. Gradually add buttermilk stirring to moisten evenly. Mixture will be sticky and wet.

Line a baking sheet with parchment paper. Using lightly floured hands, drop 1/2 cup batter for each biscuit onto prepared baking sheet, spacing about 2 inches apart.

Bake biscuits until golden brown and a tester inserted into the center comes out clean – 18 to 20 minutes. Remove from oven and brush tops lightly with melted butter.

Let cool 10 minutes. Serve warm or at room temperature with honey, if desired. Also, great for sandwiches – split one in half, spread with Dijon mustard and add a slice of ham!

Enjoy!

Never Enough Thyme
<http://www.lanascooking.com>
--Recipe adapted from Bon Appetit, February 2010