

The Persnickety Biscuit's

Cheddar Dill Beer Biscuits

<http://persnicketybiscuit.com>

Ingredients:

2 cups self-rising flour
2 T sugar
1/4 tsp pepper
1/4 cup shortening
1/4 cup butter, frozen and grated
1 cup grated sharp cheddar cheese
3 T dill (fresh or paste)
3/4 cup beer
Melted butter for brushing tops of biscuits

Directions:

1. Heat oven to 425 degrees. Cover cookie sheet with parchment paper.
2. Mix the first three dry ingredients.
3. Add Crisco to dry ingredients and rub with your fingers to break the Crisco up into small, pea sized pieces.
4. Add grated, frozen butter to dry ingredients and stir to coat butter pieces with flour mixture.
5. Add grated cheddar cheese to dry ingredients and stir to coat cheese pieces with flour mixture.
6. If using fresh dill, then add it to the dry ingredients and stir. If using dill paste, mix with the beer in small bowl or measuring cup.
7. Make a well in the center of the dry ingredients and add the beer. Mix quickly with large spoon or hands, turning bowl and gently scooping the dry ingredients into the wet. Add more beer, if needed, to make dough moist but not too wet. It will be somewhat sticky.
8. Sprinkle flour onto countertop or pastry board. Dump dough out of bowl onto flour. Sprinkle flour onto dough and rub onto hands. Knead a few times. Press dough together and flatten to about 1/2 inch. Fold dough in half. A pastry scraper can be really helpful here to lift up the dough.
9. Transfer dough to parchment paper. Press out to about 1/2 inch. Make into a rough rectangular shape. Using a pastry scraper, knife, spatula or other edge, cut dough into squares about 1 1/2 inches across. You do not need to move the dough after cutting. Alternately, use a biscuit cutter to cut out rounds. Place them close together on the parchment. Press remaining dough together and repeat.
10. Put cookie sheet in oven and bake for about 12 minutes, until tops of biscuits are slightly browned. Take the biscuits out of the oven and brush the tops of the biscuits with butter, sprinkle with sea salt and fresh pepper, then return them to the oven.
11. Bake about 5 more minutes. Remove from oven and let rest a few minutes.
12. Share with someone you love!