



BISCUITS

EQUIPMENT:

OVEN
BAKING SHEET
LARGE MIXING BOWL
BISCUIT CUTTER
KNIFE & CUTTING BOARD

INGREDIENTS:

2 CUPS A.P. FLOUR	1/2 TSP BAKING SODA
3 TSP. BAKING POWDER	2 OZ. BUTTER
1 TSP. SALT	2 OZ. SHORTNING
	1 CUP BUTTERMILK

METHOD:

FIRST

PREHEAT THE OVEN TO 400 DEGREES AND LINE A BAKING SHEET WITH ALUMINUM FOIL. MIX ALL OF THE DRY INGREDIENTS IN A LARGE BOWL. CUT THE BUTTER AND SHORTENING INTO SMALL 1/4X 1/4 INCH CUBES AND FREEZE FOR 20 MINUTES.

SECOND

ADD THE BUTTER AND SHORTENING TO THE FLOUR AND RUB IN THE FAT UNTIL SMALL PEA SIZED PIECES OF FAT ARE PRESENT. ADD THE BUTTERMILK AND GENTLY FOLD INTO A DOUGH. TRY NOT TO OVERWORK THE DOUGH.

THIRD

TRANSFER TO A FLOURED SURFACE AND GENTLY ROLL OUT THE DOUGH UNTIL YOU HAVE ABOUT 1 - 1.5 INCHES IN THICKNESS. USING A BISCUIT CUTTER, CUT OUT THE BISCUITS AND REFORM THE LEFT OVER DOUGH AND REPEAT THIS PROCESS UNTIL YOU HAVE USED ALL OF THE DOUGH. KEEP IN MIND THAT AFTER THE FIRST BATCH OF BISCUITS, THE SECOND AND THIRD RUN OF THE DOUGH WILL ALWAYS BE TOUGHER.

FOURTH

SPACE THE BISCUITS ON THE BAKING SHEET TWO INCHES APART AND PLACE IN THE CENTER OF THE OVEN. COOK FOR 8 - 10 MINUTES. TAKE OUT OF THE OVEN AND ALLOW TO COOL FOR AT LEAST FIVE MINUTES.



GRAVY

WHISK
LARGE POT

EQUIPMENT:

INGREDIENTS: 32 FL. OZ. WHOLE MILK
4 OZ. BUTTER 3 OZ. HHF TAPENADE
4 OZ. FLOUR SALT AND LOTS OF PEPPER

METHOD:

FIRST

MELT THE BUTTER OVER MEDUM HIGH HEAT. ONCE COMPLETELY MELTED, ADD THE FLOUR AND WHISK IN TO AVOID CLUMPS.

SECOND

WHISK SLOWLY FOR THE NEXT 3-5 MINUTES. THE ROUX WILL START TO SMELL LIKE NUTS FROM THE BROWNING BUTTER AND THE COLOR WILL TAKE ON A LIGHT ALMOND COLOR. WE DO NOT TOO MUCH COLOR ON THE ROUX BECAUSE WE ARE MAKING A WHITE GRAVY.

THIRD

ONCE THE DESIRED COLOR IS REACHED, POUR IN THE MILK A CUP AT A TIME WHILE MIXING VIGOROUSLY. IF YOU DO NOT WHISK WHILE POURING THE MILK IN, THERE WILL BE CLUMPS IN YOUR GRAVY. AFTER EACH ADDITION OF MILK, WAIT UNTIL THAT MIXTURE IS COMPLETELY INTEGRATED AND HAS STARTED TO BOIL AGAIN BEFORE ADDING MORE MILK.

FOURTH

ONCE ALL OF THE MILK HAS BEEN USED, ADD THE HHF TAPENADE AND MIX IN. SEASON WITH SALT AND PEPPER. YOU CAN ADJUST THE CONSISTENCY OF THE GRAVY BY ADDING MORE MILK IF YOU WOULD LIKE THE GRAVY TO BE A LITTLE MORE LOOSE. SERVE HOT OVER FRESH MADE BISCUITS. ENJOY!