

Herbed Drop Biscuits

A staple in the American South for several hundred years, biscuits deserve to be made more often. They are delectable when served hot out of the oven, and are not difficult to make. This version includes fresh oregano, parsley, and sage, and goes very nicely with the roast chicken.



Recipe picture

Ingredients:

- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 7 tablespoons unsalted butter
- 1/4 cup minced fresh oregano
- 1/4 cup minced fresh parsley
- 1/4 cup minced fresh sage
- 1/2 teaspoon freshly ground pepper
- 1 1/4 cups buttermilk
- 2 tablespoons olive oil for brushing tops



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Leisurely Weekend Cooking
for Easy Weekday Meals
By Diane Morgan

Preheat oven to 425°F. In a large bowl, combine the flour, baking soda, baking powder, salt, and butter. Use a pastry cutter or your fingertips to work the butter into the flour until butter pieces are no larger than a pea. Add the herbs, pepper, and buttermilk, stirring just to blend well. Drop 2-tablespoon-sized portions of dough about 1-inch apart on an ungreased baking sheet. Brush the biscuits with the olive oil. Bake until lightly browned, 12 to 14 minutes. Cool reserved biscuits, place them in a lock top freezer bag, and freeze for up to 3 months.