


CHEESY BISCUITS

2 c. Pioneer baking mix
2/3 c. milk
1 c. grated cheddar cheese

1/4 c. margarine
1/4 tsp. garlic powder

Combine cheese and dry mix. Stir in milk until biscuit consistency. Drop by tablespoonful on a lightly greased baking sheet, about 2 inches apart. Bake at 450° for 8 minutes. Remove from oven and brush tops with margarine and seasons. Bake another 2 minutes. (These taste like Red Lobster's biscuits.)

Linda Griffin

CHILI CHEESE CORN MUFFINS

1 3/4 c. self-rising yellow cornmeal
1 c. all-purpose flour
1/4 c. sugar
1 c. (1/4 lb) sharp cheddar cheese
(shredded)
1 small onion, chopped

1 small can chopped green chili
peppers
1 1/2 c. milk
3/4 c. (1 1/2 sticks) melted butter
2 large eggs, slightly beaten

Preheat oven to 400°. Spray muffin tin with non-stick cooking spray. In a large bowl: combine meal, flour, cheese, and peppers. In a small bowl: mix milk, butter, and eggs, and then add to large bowl with other ingredients. Stir just enough to moisten. Spoon into muffin tin, filling each cup 3/4 full. Bake for 20 minutes until lightly brown. Serve with soups or chili... enjoy them as a snack.

Linda Alexander
Borrowed from Rachael Layton

DINNER ROLLS

2 c. warm milk
2 T. instant dry yeast
1/4 c. sugar
2 tsp. salt

6 T. softened butter
2 large eggs
6 c. all-purpose flour
1 T. melted butter

In a bowl or a standing mixer, mix milk, yeast, sugar, salt, softened butter, and eggs. Slowly add in 5 1/2 c. flour in mixer while dough hook is running. Add the remaining 1/2 cup of flour as needed until dough is no longer sticky. Move dough into mixing bowl, cover, and let rise for 90 minutes. Pull apart desired roll-size pieces of dough, and place on a greased baking sheet. Let rise for another hour. Bake in oven at 375° for 12 - 14 minutes or until brown on top. Brush with melted butter.

Wesley Ogg