

Herb Biscuit

Ingredients:

2cup All purpose flour
2tsp Baking Powder
1/2tsp Thyme
1/2tsp Basil
4tbl Cold Butter
1/2tsp Salt
3/4cup Milk
1tsp Herb Vinegar
1tsp Basil Extra Virgin Olive Oil

Directions:

In a separate bowl combine the wet ingredients, and keep chilled. Sift together dry ingredients. Using your hands combine the butter into the dry ingredients breaking it into pea size chunks. Carefully combine with the wet ingredients until a dough forms, be careful not to over mix.

Let dough rest in a cool place for 5 – 10 minutes.
Roll out to about a half inch thick and cut to your chosen size. Cook at 350f until golden brown (8 – 15 minutes, depending on size)

Vinaigrette

Oil and vinegar to tap, taste and treasure

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