

## Cornmeal-Buttermilk Drop Biscuits

Turkey Day Primer | November 2007



*Spread butter and bottled pepper jelly on these cheese, corn, and cumin biscuits. They make great accompaniments to chili or Mexican-style egg dishes as well.*

PREP: 25 MINUTES   BAKE: 10 MINUTES   OVEN: 450°

- 2<sup>1</sup>/<sub>4</sub> CUPS ALL-PURPOSE FLOUR**
- 2<sup>2</sup>/<sub>3</sub> CUP YELLOW CORNMEAL**
- 1 TBSP. BAKING POWDER**
- 1/2 TSP. BAKING SODA**
- 1/2 TSP. SALT**
- 1/4 TSP. GROUND CUMIN**
- 3/4 CUP COLD BUTTER, CUT UP**
- 1 CUP BUTTERMILK OR SOUR MILK\***
- 3/4 CUP FROZEN SWEET WHOLE-KERNEL CORN, THAWED AND DRAINED**
- 1/3 CUP SHREDDED MONTEREY JACK CHEESE OR COLBY CHEESE**

In a large bowl stir together flour, cornmeal, baking powder, baking soda, salt, and cumin. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Make a well in the center of the dry mixture. Add buttermilk, corn, and cheese all at once to the dry mixture. Using a fork, stir just until moistened. Drop batter by rounded tablespoonfuls 2 inches apart onto greased cookie sheets.

Bake in a 450° oven for 10 to 12 minutes or until lightly browned. Serve biscuits warm. Makes 16 biscuits.

**TO MAKE AHEAD:** After baking, cool biscuits on a wire rack. Wrap and store in freezer for up to 1 month. To reheat, wrap frozen biscuits in foil. Heat in 350° oven for 18 to 20 minutes or until warm.

**\*NOTE:** To make sour milk, place 1 tablespoon lemon juice or vinegar in a liquid measuring cup; add milk to equal 1 cup. Let stand 5 minutes.

Per serving: 183 cal., 10 g fat (6 g. sat. fat), 26 mg chol., 248 mg sodium, 20 g carbo., 1 g fiber, 4 g protein.