

Pepper, Gruyère & Green Onion Biscuits.txt

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Pepper, Gruyère & Green Onion Biscuits
Sandra Cook, Sara Salvin & Deborah Jones,
Salt & Pepper: The Cookbook, Chronicle Books, San Francisco, 2003

We sometimes split these savory biscuits to make small sandwiches of ham and a little mustard. They are also delicious paired with roasted meat and gravy for supper or with butter for breakfast.

2 cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon baking soda
1 tablespoon freshly cracked black pepper
½ teaspoon kosher salt
5 tablespoons unsalted butter, cut into 1/4-inch cubes
1 cup finely shredded gruyère cheese
¼ cup chopped green onion, including tender green tops
1 cup plus 2 tablespoons buttermilk

Preheat the oven to 350°F.

In a bowl, stir together the flour, baking powder, baking soda, black pepper, and kosher salt until well mixed. Using a pastry blender, cut in the butter until the mixture resembles coarse meal. Add the cheese and green onion and stir and toss lightly to combine. Stir in the 1 cup buttermilk until the mixture forms a soft, slightly sticky ball.

With lightly floured hands, divide the dough into 12 equal portions. Form each portion into a rough ball and place on an ungreased baking sheet, spacing the balls about 1 inch apart. Brush the tops with the 2 tablespoons buttermilk.

Bake the biscuits until the tops are light brown, 15 to 20 minutes. Remove from the oven and serve hot or warm to accompany a meal or at room temperature for sandwiches.