

Homemade Country Biscuits



INGREDIENTS:

**2 ½ CUPS HUDSON CREAM
SELF-RISING FLOUR**

¾ TO 1 CUP OF WHOLE MILK

¾ CUP OF COLD LARD

½ STICK OF COLD BUTTER

**1 TO 2 T BUTTER, MELTED,
FOR BRUSHING**

Homemade Country Biscuits



Directions:

Preheat the oven to 425 F. In a large bowl sift in flour. Use a pastry cutter to cut in the lard and butter until the mixture resembles coarse crumbs or is the size of peas. Pour the whole milk into the flour mixture, stirring gently with a fork or wooden spoon until it all comes together. Add additional milk if necessary. Flour the surface, then turn out the dough and knead 5-8 times. Roll out dough to $\frac{3}{4}$ to 1 inch in thickness and use a biscuit cutter or rim of a large glass to cut out biscuits. Place on a baking sheet $\frac{1}{2}$ inch apart and bake for approximately 18-20 minutes, or until golden brown on top. Remove from oven and immediately brush on melted butter. This recipe will yield approximately 10-12 large biscuits.

Country Milk Gravy



INGREDIENTS:

3-4 T GREASE OR OIL

3 T FLOUR

PINCH SALT

PINCH CRACKED PEPPER

1 ½ TO 2 CUPS OF MILK

Country Milk Gravy



Directions:

Using the grease from bacon, ham, or sausage that was just fried (or add oil to a pan and heat), add flour to the pan and whisk into the grease. Allow flour to completely brown, then add salt and pepper, and then whisk in up to 2 cups of milk. Continue to whisk until the gravy thickens, about 2 minutes. Pour into glass bowl and serve. Yields about 3-4 servings.

Herbed Scrambled Eggs



INGREDIENTS:

6 LARGE EGGS

**1/4 CUP OF CHOPPED FLAT-
LEAF PARSLEY**

1/4 CUP OF CHOPPED CHIVES

**2 T WHOLE MILK, HALF &
HALF, OR HEAVY CREAM**

1 T BUTTER

Herbed Scrambled Eggs



Directions:

In a large bowl, break up 6 eggs and whisk together until the eggs are completely broken up and well-combined. Add a pinch of salt and cracked pepper to the eggs, whisk again, then set aside. Finely chop flat-leaf parsley and chives and add to egg mixture. Whisk together until well-mixed. In a large 10-12 inch pan, melt butter on a setting between low and medium heat, then add egg mixture. Using a rubber spatula or wooden spoon, push eggs in toward the center and back out constantly, about 7-8 minutes, until eggs start coming together. Continue move the eggs about the pan until desired doneness. Serve immediately. Makes approximately 3 servings.

Brown Sugar Roasted Bacon



INGREDIENTS:

8 TO 9 SLICES THICK-SLICED
BACON

8 TO 9 PINCHES OF CRACKED
BLACK PEPPER (OPTIONAL)

5 TO 6 T (APPROXIMATE) OF
DARK BROWN SUGAR (LIGHT
BROWN SUGAR IS FINE)

Brown Sugar Roasted Bacon



Directions:

Preheat oven to 425 degrees. Line a sheet pan with parchment paper, making sure it comes up all sides of the pan. Place a cooling rack on top of the parchment lined sheet pan. Place bacon slices on cooling rack, side by side. Sprinkles black pepper over all the bacon, then sprinkle brown sugar, all over the bacon until well-coated. Place in preheated oven and back for 20-25 minutes, or until bacon is browned. Remove from oven and allow to cool for 3-5 minutes, then remove bacon to a plate. Serves 3 to 4.