

# Bacon, Cheddar and Chive Biscuits



I wanted to make these biscuit for a while since I tasted in a local restaurant. I searched the internet for the recipes and ended up collecting lots of them. After reading a few of them, I decided to do my usual mix and match...

These biscuits are very simple to make, somehow bacon, cheddar and chives go very well together. In this recipe, I used the bacon bits that I had made and stored in the freezer, which is very practical. Actually I cut the bacon in small pieces and let it fry in medium-low heat at the stove attached to the BBQ. It is convenient and I do not have the whole house smelling grease. Once the bacon bits are golden brown, I scooped them to a paper towel, let the paper absorb the

excessive fat and stored in an air tight container in the freezer. Every time I want to enhance dishes or when the recipe calls for bacon bits, I am ready for it without much fuss.

***Ingredients:***

$\frac{1}{4}$  cup of bacon bits

$1\frac{1}{4}$  cup bread flour

$\frac{1}{2}$  tablespoon baking powder

$\frac{1}{2}$  teaspoon baking soda

1 stick of butter divided into 3 small pieces

$\frac{3}{4}$  cup cheddar cheese

$\frac{1}{4}$  cup of finely chopped chives

$\frac{1}{2}$  cup of buttermilk ( $\frac{1}{2}$  tablespoon of lemon juice and milk enough to make  $\frac{1}{2}$  cup)

Pinch of salt





***Method:***

Pre-heat oven to 400F and prepare the baking sheet by lining the parchment paper or the silicone mat.

In the food processor, add the flour, baking soda, baking powder, salt and the butter. Pulse a few times until the butter incorporates into the flour but still in little chunks, kind of grainy.

Place the flour mix into a bowl and add the cheddar, bacon and chive. Mix gently, add the buttermilk. Mix until a ball forms.

Make small balls and bake in a pre-heated oven for approximately 20 minutes until golden brown. Remove from the oven and serve warm.



Did you know that" biscuit" term can also be used as a baked product which is hard and crispy?

***Thank you for stopping by Simple Recipes and have a great week!***