

MEXICAN RANCH-STYLE BISCUITS

23

3 Tbsp minced green chilies, deseeded
1/4 Tsp chili powder
1/8 Tsp Tobasco sauce
2 cups Ranch House Baking mix
2/3 cup milk
2 Tbsp cooking oil

Blend together chilies, chili powder and Tobasco sauce in a small custard cup; let stand 15 minutes.

Place baking mix into medium bowl. Add milk and chilies, stir quickly with a fork until a soft drop dough starts to form. If dough seems a little stiff, quickly stir in about 1 Tbsp milk; let stand 5 minutes. Place cooking oil into a small custard cup. Dip a Tbsp into oil to coat well, scoop up spoonfuls of dough. Drop onto a well greased baking sheet in 6 equal portions. (Dip spoon into oil before scooping up each portion of dough.) For crusty biscuits place 2 1/2 inches apart or per, or nearly touching each other for soft-sided biscuits. Drizzle remaining oil over tops, 1/2 Tsp for each biscuit.

Bake at 425° 15 minutes or until golden brown. makes 6 large biscuits.