

A RECIPE FROM HERONS KITCHEN

DUCK FAT BISCUIT

YIELDS: 6 SERVINGS

- DUCK FAT, COLD, 1/2 C
- ALL-PURPOSE FLOUR, 4 C
- BAKING POWDER, 5 TSP
- BAKING SODA, 1/2 TSP
- SALT, A DASH
- BUTTER, 4 TBSP
- BUTTERMILK, 1 1/2 C
- PARSLEY, ROSEMARY, THYME, CHOPPED FRESH, 1 TBSP EACH

METHOD:

MIX THE BUTTERMILK AND THE HERBS IN A BLENDER AND SET ASIDE. SIFT THE DRY INGREDIENTS TOGETHER.

IN A STAND MIXER WITH THE DOUGH HOOK, MIX THE DRY INGREDIENTS, THE BUTTER AND THE DUCK FAT UNTIL THE MIX BEGINS TO COME TOGETHER AND FORM SMALL PELLETS. ADD IN THE BUTTERMILK AND HERB MIX. MIX UNTIL THE DOUGH COMES TOGETHER.

ON A WELL FLOURED SURFACE ROLL THE BISCUITS OUT UNTIL THEY ARE ABOUT A 1/4 INCH THICK. CUT TO THE DESIRED SHAPE (THE SIZE OF THE SERVING VESSEL) AND BAKE AT 375° FOR 8-10 MINUTES.