

## **Buttermilk herb biscuits**

Makes 12

*For a special breakfast, tuck sausages into these herby biscuits to make little sandwiches, but save a few to eat with soup or turkey later in the day. The acidity of buttermilk and moist dough make them light, with a subtle crunch on the outside. You may substitute a mixture of half plain yogurt and half milk if you don't have buttermilk, or use milk by itself and leave out the baking soda. A powerful authority has informed me that the fluted cutter (in photo) is reserved for sweet scones, but hey—fancy pants over here wanted to make them special. Any cutter, including a juice glass, will do.*

2 1/2 cups flour

1 tablespoon baking powder

1 teaspoon salt

1/8 teaspoon baking soda

8 tablespoons (1 stick) cold, unsalted butter, cut into 1/2-inch cubes

1 tablespoon chopped parsley

2 teaspoons chopped chives

2 teaspoons chopped rosemary

1 cup plus 2 tablespoons buttermilk

Flour for the work surface

1. Set the oven at 400 degrees. Have on hand a baking sheet and a 2 1/2-inch round pastry cutter.
2. In a food processor, process the flour, baking powder, salt, and baking soda for a few seconds, to mix. Add the butter and process for 20 to 30 seconds, or until the mixture looks like coarse breadcrumbs with a few small butter pieces. Add the parsley, chives, and rosemary, and pulse once to mix.. Add the buttermilk and pulse in short bursts

until the dough clumps together. If it seems dry, add 1 to 2 tablespoons additional buttermilk. Scrape onto a lightly floured work surface.

3. Knead 2 or 3 times, just until the dough is smooth. Handle it as little as possible.

Sprinkle the top lightly with flour and roll to a thickness of 3/4-inch.

5. With a 2 1/2-inch cutter, cut into biscuits. Press the cutter straight down into the dough without twisting it to keep the biscuits from becoming lopsided when they rise in the oven. Gently gather the scraps together, roll, and cut out more biscuits. Set 1-inch apart on the baking sheet.

6. Bake for 18 minutes, or until light golden brown. Biscuits are best served on the day they are made.

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