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Pimento Cheese Biscuits

MyThreeSons Gourmet Pimento Cheese turns ordinary biscuits into Southern treats. If you're feeling daring, try the Fire Roasted Jalapeno flavor.

Prep time: 15 minutes

Cook time: 12-15 minutes

Makes 12-14 biscuits

2 cups flour
1 tablespoon baking powder
1/4 teaspoon salt
1 cup milk
1 cup MyThreeSons Gourmet Pimento Cheese Emmy's Original

Preheat the oven to 450 degrees. Spray two 8-inch or 9-inch cake pans with nonstick spray and set aside.

In a large bowl, whisk together the flour, baking powder and salt. Stir in the milk just until the dry ingredients are moistened. Stir in the MyThreeSons Emmy's Original just until combined. Don't over-mix.

Drop heaping tablespoons of the dough into the cake pans. The pans will hold 6 to 7 biscuits each. Bake for 12 to 15 minutes or until the biscuits are golden brown.