

MINI SAUSAGE BISCUITS

24

2 eggs

1 1-lb roll whole hog hot pork sausage

2 1/4 cups Ranch House Baking mix

Beat eggs slightly in medium bowl. Add pork sausage. Blend well with a large mixing spoon. Add baking mix, continue mixing until well blended. Chill 2 hours.

Shape into 36 one-inch balls. (Raise hands in cold water occasionally, while shaping the balls.) Place on a large ungreased, rimmed baking sheet about 1 inch apart.

Bake at 350° 35 minutes. Drain biscuits on paper towels. Serve as a side dish with scrambled eggs or soup, or serve as an appetizer, with toothpicks inserted in center. Makes 9 to 12 servings.

MEXICAN RANCH-STYLE BISCUITS

23

- 3 Tbsp minced green chilies, deseeded
- 1/4 Tsp chili powder
- 1/8 Tsp Tobasco sauce
- 2 cups Round 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 Tablespoon milk; let stand 5 minutes. Place cooking oil into a small custard cup. Dip a Tablespoon 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 on pan, or nearly touching each other for soft-sided biscuits. Drizzle remaining oil over tops, 1/2 teaspoon for each biscuit.

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