

RECIPE OF THE MONTH!

Ale-8 One Buttery Biscuits



This recipe is so Kentucky that I'm not sure I have lived in the state long enough to be qualified to make it! I got this from another one of my fav-o-rite websites, JCP Eats.com . The person behind the curtain is JC Phelps, a truer Kentuckian cannot be found. Visit his site to find not only a little gold-mine (or should that be *coal* mine) of recipes, but also articles about restaurants and places of interest all around Kentucky.



Ingredients:

- 4 Cup Baking Mix (i.e., Bisquick)
- 1 Cup Ale-8-One
- 1 Cup Sour Cream
- 1 Stick (1/2 Cup) Butter

Directions:

- Preheat oven to 425 F.
- In a mixing bowl, combine the baking mix, Ale-8-One, and sour cream. Mix well (use a rubber spatula/your hands) until fully combined. I wouldn't recommend using an electric mixer, as you do not want to over mix. Also, just for your information, this is a sticky dough.
- Using either your counter or a large cutting board, sprinkle the surface with flour/baking mix and use your hands to knead the dough. Roll it out to roughly half an inch thick
- Place a stick of butter in a glass baking dish and place in the oven. Do NOT let it burn; however, do let it fully melt, leaving the bottom of the pan covered in layer of butter.
- Cut out your biscuits and place them in the butter-filled pan
- Bake for 12-15 minutes, until golden brown. Keep an active watch on the biscuits!
- Let the biscuits sit in the pan for 5-8 minutes, as they will absorb the butter

