

Cheddar Zucchini Biscuits

I realize this might seem to be a summer recipe, but my zucchini plants are still going strong. One can only make so many loaves of sweet zucchini bread, so I came up with this savory biscuit. YUM! I'm glad you can buy zucchini in the store year-round because I will want to make these all the time - so will you!

For the biscuits:

- 1 cup all purpose flour
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1/2 tsp. garlic powder (or granulated garlic)
- 2 tbsp. cold butter
- 2 ozs. sharp white cheddar cheese, grated
- 2 tbsp. finely chopped green onion
- 3/4 cup grated zucchini
- 1/2 cup buttermilk

Preheat oven to 400° Fahrenheit. In a mixing bowl, combine the flour, baking powder, baking soda, salt and garlic powder. Cut the butter into little squares, then put it in the bowl with the dry ingredients. With a pastry cutter, or a fork, or even rubbing with your fingers, cut the butter into the flour until it the size of peas.

Add the cheese and green onion and stir to coat with flour. Put the zucchini in a towel, or in two layers of paper towel and squeeze liquid out of it. Add to the bowl with everything else and stir to combine. Add the buttermilk a little at a time until you have a moist, sticky dough. You may not need all of the buttermilk, but also you may need a touch more. My dough was a little too wet in this picture, so the biscuits were a little spread and flat - equally delicious, though!

Bake for 12-15 minutes, until golden brown. Get out the butter and enjoy!