

Blue Talon Bistro
TRADITIONAL OLD SCHOOL BISCUITS
WITH VIRGINIA HAM©
(makes 15 biscuits)

Ingredients

4 slices	Virginia Ham
1/2 lb	Cake Flour
1/2 lb	All Purpose Flour
1/2 lb	High Gluten Flour
6 Tsp	Sugar
2 Tbsp	Baking Powder
1 Tbsp	Sea Salt
1 1/4 lbs	Cold Butter
2 cups	Milk
2 cups	Additional All Purpose Flour for mixing into the dough

Combine all dry ingredients in large mixing bowl.

Cut butter into small pieces. Add butter to dry mix and mix until dough looks pea shaped. Do not overmix. Add all the milk to the dough at once. Mix 15 seconds in a mixer - just enough to move the milk around. Turn dough out onto board (dough will look broken!).

Gradually add a little of the additional All Purpose flour as you work the dough. Continue working the dough and adding All Purpose flour until it can be rolled. **DO NOT OVERWORK THE DOUGH!**

Cut dough with round biscuit cutter. Place on ungreased cookie sheet.

Bake at 350 for 10 minutes. Rotate pan and bake for 10 more minutes. Remove and cool. Once cool, slice biscuits in half.

Cut each slice of Virginia ham into 4 pieces. Put 1 piece of ham into each biscuit. Remember, the ham is quite salty - more isn't always better.

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