

Petite Rosemary Biscuits

Recipe courtesy of Emeril Lagasse, 2006

Submitted by Elizabeth Mandel

Yield 12-18 biscuits

Ingredients:

- 1 cup bleached all-purpose flour
- 1 tsp baking powder
- 1/8 tsp baking soda
- ½ tsp salt
- 3 Tbsp unsalted butter, diced and chilled
- 1 Tbsp minced fresh rosemary leaves
- ½ cup buttermilk, or as needed

Directions:

1. Preheat the oven to 425 degrees F.
2. Sift the flour, baking powder, baking soda, and salt into a mixing bowl. Cut the butter into the flour with a pastry blender or a fork, or rub between your fingers, until the mixture resembles coarse crumbs. Stir in the rosemary.
3. Stir in the ½ cup buttermilk a few tablespoons at a time.
4. Knead the dough in the bowl just until it holds together, adding additional buttermilk, a tablespoon at a time, if the dough is too dry. Take care not to overwork the dough, or the biscuits will be tough rather than light and airy.
5. On a lightly floured surface, pat the dough into a circle about 7 inches in diameter and 1/2 -inch thick. Using a 1 inch round cookie cutter, cut out 12-18 biscuits. Optionally gather up scraps to form final biscuits, but be careful not to work the dough too much or they will not be quite as light.
6. Place the biscuits on a large baking sheet. Bake until golden on top and lightly browned on the bottom, about 12 minutes.
7. Serve warm with shrimp pate or another dip.

