

Recipe adapted from [Manna & Quail](#).

## Cheddar Garlic Biscuits

2 c all-purpose flour  
4 t baking powder  
1 T sugar  
1/2 t salt  
1/2 t garlic salt, divided  
1/2 c shortening  
1 egg  
1 c cheddar cheese  
2/3 c milk  
1/4 c butter, melted  
1/2 T fresh parsley, chopped

Preheat the oven to 450F. In a mixing bowl combine the flour, baking powder, sugar, salt and a 1/4 t of the garlic salt. Cut in the shortening with a pastry blender, or two knives in a scissor fashion, until both large and small crumbs are formed.

In another bowl combine the egg and milk. Add the milk mixture and the cheese to the dry ingredients and blend with a fork. Don't over mix, the dough is ready when it follows the fork around the bowl. Next turn out the dough on a floured surface and knead until a soft ball is formed. Then flatten the dough out until it's 3/4" thick. Use a biscuit cutter to cut out 12 biscuits. Place the biscuits on an ungreased baking sheet.

Finally mix the melted butter with the remaining garlic salt and fresh parsley. Baste each of the biscuits thoroughly with the butter mixture. Bake for 10-12 minutes at 450F. Serve warm.

