

Bacon, Cheddar, Chive Biscuits

Ingredients

6 thick-cut bacon slices
3 $\frac{3}{4}$ cups all purpose flour
1 $\frac{1}{2}$ Tbs baking powder
1 $\frac{1}{2}$ tsp. baking soda
1 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup (1 stick) butter
1 $\frac{1}{2}$ cups (12 oz) packed sharp cheddar cheese
 $\frac{1}{3}$ cup chives
1 $\frac{3}{4}$ cups buttermilk

Utensils

Knife and cutting board
Measuring cup
Measuring spoons
Large mixing bowl
Plate
Paper towels
Cheese grater
Scissors
Wooden spoon
Toothpicks
Skillet or microwave-safe dish
Electric mixer **or** food processor
Parchment paper
Heavy large baking sheet

Preheat the oven to 425°F. Line the baking pan with parchment paper. Place paper towels on a plate. In a skillet over medium heat or in a microwave-safe dish, cook the bacon until it is crisp and brown. Transfer the bacon to the paper towel covered plate to drain off the grease. Coarsely chop the bacon, and grate the cheese. Using the scissors, cut the chives into small bits. Cut the butter into 1/2-inch cubes. The dish can be prepared up to this point in advance.

Combine flour, baking powder, baking soda, and salt in the food processor or electric mixer, and blend for 5 seconds. Add the butter cubes, and blend about 30 seconds until a coarse meal forms. Transfer the flour mixture into a large bowl. Add cheddar cheese, fresh chives, and chopped bacon. Using a wooden spoon, toss the mixture until it is well blended. Gradually add the buttermilk, stirring constantly to make sure the mixture is evenly moistened. The batter will feel sticky.

Using lightly floured hands, drop a generous 1/2 cup batter for each biscuit onto prepared baking sheet, spacing batter mounds about 2 inches apart. Bake the biscuits in the oven for 18 to 20 minutes until golden and a toothpick inserted into center comes out clean. Remove the biscuits from the oven, and if desired you can lightly brush them with melted butter. Let the biscuits cool 10 minutes. Serve warm or at room temperature.