

Ham Biscuits

Ingredients:

1 Smoked ham steak cut into pieces about the size of a silver dollar
Maple syrup
Buttermilk biscuits (frozen, your own recipe or the recipe below)

Directions:

Heat the ham in a cast iron pan until starting to brown slightly.
Pour on a little maple syrup and heat a little more.
Slice the biscuits in half and put a piece of ham in each one.
Serve hot. Make sure you get one.

Biscuit Recipe:

Heat the oven to 450° F.

Mix 2 cups all-purpose flour, 1/2 tsp baking soda, 1 T baking powder and 1 tsp salt.

With a pastry cutter or your fingers, cut in 1 and 3/4 sticks of cold butter until the butter lumps are the size of BBs.

Mix in 1 cup of buttermilk. (If you don't have buttermilk add about a tablespoon of white vinegar to the milk before starting the oven.)

Pat out the dough on a floured countertop to about 1/4 inch thick. Fold in thirds. Pat out again and fold again. Pat and fold one more time then pat out to 1/2 inch thickness. Don't use a rolling pin.

Cut with a 2 1/2 biscuit cutter. It will make about 12 biscuits.

(You can also cut them into squares but that's just weird.)

Put on your cookie sheet and bake for about 10 minutes until golden brown.

Brush with melted butter after they come out of the oven if you want to be fancy.