

RED LOBSTER CHEESE ROLLS

Who needs sea food when you can just eat the rolls? In general, I am not a big biscuit fan, but I love these, and they are a particular favorite of my son, Andy. This recipe makes 12 rolls, but can easily be doubled if you are serving a crowd.

BISCUITS:

2 cups Flour
½ cup Shortening
1 Tablespoon Sugar
3 teaspoons Baking Powder
1 teaspoon Salt
¾ cup Milk
2 ounces (1/2 cup) shredded Cheddar Cheese

Heat oven to 450 degrees.

Mix all the dry ingredients together, then add shortening and cut it in or mix it until the pieces are no larger than a very small pea. Mix in the milk and cheese being careful not to over work the dough.

Put parchment paper on a cookie sheet, and using 2 spoons, make 12 biscuits of comparable size. Place in oven for 10 to 12 minutes or until they are brown. As they are cooking, make the Garlic Spread.

GARLIC SPREAD:

½ cup (1 stick) Butter
1 teaspoon Garlic Powder
¼ teaspoon Salt
¼ teaspoon Onion Powder
¼ teaspoon Parsley

Place all ingredients in a small sauce pan over medium heat and melt, stirring occasionally. When the butter is melted, remove from heat.

When the biscuits are done, put them on a wire rack to cool, with a piece of tin foil on the counter top below. Using a pastry brush, brush Garlic Spread over the biscuits until it is used up. Eat them while they are still warm!