

Better than Red Lobster Biscuits

To dry mix add:

1/2 cup fresh grated Parmesan cheese
1/2 cup sour cream
2 cold eggs
1 cup grated sharp cheddar cheese,
4 tbsp. salted butter, softened

Preheat oven to 350 degrees F. Mix all ingredients with a wooden spoon until well blended. Use medium scoop (3 tbsp.) to measure out dough onto un-greased cookie sheet lined with parchment paper. Space 2-3 inches apart. Bake for 20 minutes. Once out of oven, top with a salted butter and sprinkle with a little parsley. Serve warm.

Yields 1 dozen biscuits. Store in airtight container in refrigerator.

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