

Nova Scotia Cheddar and dill Drop Biscuits with Galloping Cow's Red Pepper and Garlic Jam.

Cheddar and Dill Drop Biscuits

2 cups (500 ml) flour
2 tsp (10 ml) baking powder
½ tsp (2 ml) baking soda
1 tsp (5 ml) sugar
¾ tsp (3 ml) salt
¼ cup (50 ml) grated cheddar cheese
1 tbsp (15 ml) chopped dill
½ cup (125 ml) plus 2 tbsp (30ml) butter
1 cup (250 ml) buttermilk

Galloping Cow's red pepper and garlic jam

Preheat oven to 475 F (245 C) degrees. Melt ½ cup (125 ml) butter and allow to cool. Whisk together the dry ingredients. In a separate bowl combine the melted butter and butter milk stirring until clumps form. Stir the liquid into the dry ingredients mixing just until incorporated. Line a baking sheet and drop dough onto the baking sheet using two tablespoons. Bake until golden brown, about 14 minutes. Melt remaining 2 tbsp (3 ml) of butter and brush over tops of hot biscuits. Serve hot or cold with a generous amount of Galloping Cow's red pepper and garlic jam.

Serves 8-9

Recipe provided by:

Galloping Cows Fine Foods
(www.gallopingcows.com)