



Pass the Biscuits This Thanksgiving

With Thanksgiving just around the corner, your menu is likely set. Every guest has an assignment — Aunt Rose is bringing her famous cranberry sauce, and Uncle Joe his pecan pie. Because some family members are traditionalists when it comes to holiday meals, I offer some minor additions. These suggestions on how to spice up your breadbasket should not ruffle anyone’s feathers...

The recipe options are variations on a basic biscuit recipe. The sweet and savory ingredients produce a light, fluffy biscuit. The quantities yield a baker’s dozen, give or take, depending on the size of your biscuit cutter. Also, I recommend using Kerrygold Irish Butter as its smooth texture make it easier to blend into the dry ingredients. Kerrygold also makes an excellent base for an herbed butter — thyme or chives, for example — to accompany the warm biscuits. For a sweeter topping, blend honey into softened butter. Happy Thanksgiving to you and yours! 🍴



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BASE INGREDIENTS FOR ALL BISCUITS

- 2 1/4 cups all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon sea salt
- 1 stick unsalted butter, just out of the refrigerator
- 1 cup cold half and half

See variations below.

The French Countryside

- 1 cup shredded Comté cheese
- 1 tablespoon Espelette pepper

The Sweet and Spicy

- 2 tablespoons sugar
- 1/4 cup crystalized ginger, chopped
- 1/2 teaspoon turmeric
- 1/2 teaspoon ancho chili powder

The Don Quixote

- 1 cup shredded Manchego cheese
- 1 tablespoon Aleppo pepper

INSTRUCTIONS

Line a baking sheet with parchment paper. In a large bowl, mix the flour, baking powder, baking soda, and salt. Cut the butter into small cubes and add to the dry ingredients. Rub the pieces of butter and the dry ingredients together with your fingers until the butter is broken into tiny pieces. The butter pieces should be no larger than peas. Blend in the half and half and the “Special Ingredients” of choice to create a well-mixed, cohesive ball. The dough will not be smooth like a bread or pizza dough.

Place the dough on a well-floured work surface and, using the palms of your hands, flatten it into a rectangle. Fold into thirds and then rotate 90 degrees. Then flatten and fold again. Work quickly so that you avoid overworking the dough. Pat the dough so that it is about 3/4 inch thick. Then, using a 2-1/2 inch biscuit cutter or a serrated knife, form about one dozen biscuits. Transfer the biscuits to the baking sheet and freeze for 15 minutes. While freezing, preheat the oven to 375°.

Bake the biscuits until golden brown, about 15 minutes. Transfer to your breadbasket, and serve warm.