

Patty's Buttermilk Biscuits

My Take on the "Red Lobster Style"

Ingredients:

2 cups Bisquick buttermilk biscuit mix
1/2 tsp. garlic powder
1-1/2 cups shredded cheddar cheese
2/3 cup milk
2 tbsp. butter
2 tsp. oregano
1 tsp. garlic salt
Non-stick cooking spray



Directions:

Preheat oven to 400 degrees. Spray baking sheet with a non-stick cooking spray. Combine Bisquick, garlic powder and cheese. Add milk and stir. If mix is too dry, add a bit more milk, mix should be sticky.

Using a teaspoon, drop onto baking sheet and bake for 10 minutes.

Melt butter, add oregano and garlic salt.

Remove biscuits and brush tops with the melted butter mix.

Put back in the oven and bake for another 5-6 minutes.

Remove and enjoy!! Serves 6

You can also brush again with the garlic butter mix before you serve.