



Biscuits & Gravy

Ingredients:

2 cups self-rising flour
1/4 cup shortening, Crisco
A pinch baking soda
3/4 to 1 cup whole buttermilk
Extra flour for your sifter

Instructions:

Sift flour into a Pyrex bowl and add shortening. Blend with a fork until mixture forms pea-sized pieces. Mix in just enough buttermilk to make thick, sticky dough. Turn onto a floured surface, sprinkle with more flour, and knead 4-7 times. Pat to 3/4-inch thickness, cut biscuits, and place close together on a greased aluminum pan or iron skillet. Bake at 500°F for 20 minutes.