

Country Ham Biscuit Bites



Ingredients

- 2 cups **Martha White® Self-Rising Flour**
- 1/4 teaspoon ground red pepper (cayenne)
- 1/4 cup **Crisco® All-Vegetable Shortening**
- 1 cup finely chopped cooked country ham
- 3/4 cup plus 2 tablespoons milk
- 2 tablespoons butter, melted

Preparation Directions

1. Heat oven to 450 degrees F. Grease large cookie sheet. In large bowl, combine flour and ground red pepper; mix well. With pastry blender or fork, cut in shortening until mixture resembles coarse crumbs. Stir in ham.
2. Add milk; stir with fork until soft, moist dough forms. Drop dough by heaping teaspoonfuls onto greased cookie sheet.
3. Bake at 450 degrees F. for 12 to 15 minutes or until light golden brown. Brush hot biscuits bites with melted butter.

VARIATIONS

1. **CHEESY COUNTRY HAM BISCUIT BITES:** Prepare biscuits as directed, except stir in 4 oz. (1 cup) shredded sharp Cheddar cheese with the ham.

Prep Time: 15 min

Serving size: 40 biscuit bites