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**Sour Cream and Chive Drop Biscuits**

***Yield: 12 to 13 biscuits***

**Preheat oven to 450°**

*Sour cream adds tang and moisture to the dough and chives add a desirable, herby, savory flavor that makes these biscuits a fine dinner bread.*

2 cups soft winter wheat self-rising flour

1 tablespoon sugar

½ cup unsalted butter, diced and chilled

3 tablespoons chives, chopped

8 ounces sour cream

1 cup buttermilk

Place flour and sugar in a bowl. Cut or rub in butter until flour resembles coarse meal. Add remaining

ingredients and stir until mixed.

Using a 1/3 cup ice cream scoop, drop even amounts of dough onto a baking sheet oiled or covered with a baking mat.

Bake in a 450° preheated oven for 15 to 18 minutes or until tops are golden brown.

**Turkey on Sour Cream and Chive Biscuits**

***Yield: approximately 12 (2-½ inch) biscuits***

*Leftover cold turkey comes alive when put into a sandwich with flavorful sour cream and chive biscuits. This would be a welcomed change of pace after Thanksgiving, when you feel like you can’t bear to eat one more turkey sandwich. A good deli turkey can be used, also.*

½ cup mayonnaise

1 teaspoon Dijon type mustard

½ teaspoon seasoned salt

¼ cup finely chopped flat leaf parsley

Sour Cream and Chive Drop Biscuits, split (see recipe on page 57)\*

Sliced turkey

Mixed greens

Mix together first 4 ingredients and set aside. Assemble sandwiches by spreading a thin layer of mayonnaise on the inside of both biscuit pieces. Fill with turkey and top with mixed greens.

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