

Betty's Home-Cured Country Ham Biscuits



Uploaded on 17 Dec 2011

In this video, Betty demonstrates how to assemble Kentucky Country Ham Biscuits. This is not really a recipe, just a guide to putting together a traditional entrée on the Kentucky Christmas table.

Ingredients:

6 center-cut slices country ham, cooked and thin-sliced (If you can't find country ham, you may use regular cooked, thin-sliced ham.)

about a dozen 2-inch Light and Airy Cream Cheese Biscuits (You will find the recipe for these in [bettyskitchen](#), or you may use any type of biscuit you like.)

Trim all fat from the center-cut slices of country ham.

Use a 2-inch biscuit cutter to cut rounds of country ham from the center-cut slices, expecting to get about 4 rounds per slice. Place two rounds on hot, baked biscuits, which have been neatly sliced horizontally. Arrange on a nice plate and serve immediately. (These may also be served cold. Just refrigerate until ready to serve.) Enjoy! --Betty