

# Betty's Traditional Kentucky Country Ham Biscuits Recipe



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In this video, Betty demonstrates how to make a Kentucky favorite--Traditional Country Ham Biscuits. She also adds a sweet treat to serve on the side!

Ingredients:

2 cups self-rising flour  
1/2 stick butter or margarine  
2/3 to 3/4 cup milk

Place 2 cups flour in a large mixing bowl. Add butter or margarine. With a fork or pastry blender, cut butter into flour until the mixture resembles coarse crumbs. Gently push the flour mixture to the edges of the bowl, making a well in the center. Pour the milk (a little at a time) into the well, and blend the milk into the flour mixture, until it forms a ball. Do not over-mix. Turn dough onto a lightly floured surface. Knead gently 10 to 12 times. On a lightly floured surface, pat or roll dough to approximately 1/2-inch thickness. Cut with a 2-inch biscuit cutter, butter tops and bottoms, and place on a baking pan. Bake in an oven that has been preheated to 450 degrees for 6 to 8 minutes. Place about (3) 2-inch squares of country ham in each biscuit and arrange in a nice pattern on a serving platter. Enjoy!

Country Brown Sugar-Butter Filling for biscuits:

2 tablespoons butter, softened to room temperature  
1/2 cup brown sugar

With a fork, mash and blend brown sugar into softened butter. Place in a small serving bowl, and serve as a filling for fresh, hot biscuits...Yum!!!