

## Savory Buttermilk Biscuits

15 biscuits

©James Laird

- 7 TBS. unsalted chilled butter
- 1 medium onion, finely chopped onion
- 2 tsp. chopped fresh rosemary leaves
- 2 cup all-purpose flour
- 2 tsp. baking powder
- ¼ tsp. baking soda
- ½ tsp. salt
- 1 cup chilled buttermilk

1. Melt two tablespoons of the butter in a small skillet over medium-high heat. Add the onion and cook three minutes. Add the rosemary and continue cooking. Stir often until the onion is soft and golden. Place in a wire sieve to drain and cool.
2. Cut the remaining butter into ½ inch cubes.
3. Mix the flour, baking powder, baking soda and salt into a large bowl.
4. Cut butter into flour using pastry cutter or two knives. Add in onions and work in thoroughly. Pour in buttermilk and stir until soft dough forms.
5. Drip dough by tablespoonfuls onto an ungreased baking sheet. Bake until golden in color – 12 to 15 minutes.
6. Reserve two cups of the biscuits and freeze or eat the rest.