



2012 International Biscuit Festival Baking Contest Winners

**Grand Prize Winner
And First Place Winner in Savory Category**

**Cajun Tater Biscuit
By Elizabeth Blanchard**

4 cups self-rising flour
1 tablespoon sugar
½ teaspoon salt
1 tablespoon baking powder
¾ tablespoon garlic powder
½ tablespoon black pepper
3 teaspoons creole seasoning
1 teaspoon cayenne pepper
1 cup shortening
2 ¼ cups buttermilk
3 teaspoons Crystal hot sauce
3 tablespoons olive oil
8 medium red potatoes, roasted
5 garlic cloves, diced
1 medium purple onion, diced
½ red pepper, diced
½ yellow pepper, diced
½ green pepper, diced
2 whole corn on the cobs, roasted
1 cup cheddar cheese, shredded
½ cup butter melted
½ pound Creole butter (recipe to follow-2 sticks and butter and fresh parsley)

Preheat oven to 375 degrees.

Sift dry ingredients. Sauté diced onion and garlic in 1 tablespoon olive oil till softened. Set aside. Cut potatoes into ¼ inch pieces and lightly pan dry in 2 tablespoons olive oil till slightly crispy. Sprinkle with 1 teaspoon creole seasoning and set aside. Cut corn kernels off the cobs and set aside. Cut shortening in to dry ingredients using fingertips, till pea size flakes. Add 2 cups of buttermilk, 1 teaspoon Crystal hot sauce, potatoes, onion and garlic, diced veggies, corn, and cheese. Mix by hand till just blended. Dump



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dough on to a floured surface and knead lightly. Pat into a 1" thick rectangle. Using a floured knife cut into 12 squares. Put biscuits on a greased parchment paper lined sheet pan. Blend ¼ cup buttermilk with 1 teaspoon Crystal hot sauce and brush biscuits. Bake at 375 degrees for 5-7 minutes. Rotate pan. Bake another 5 to 7 minutes till golden. Brush with melted butter. Serve with a small dollop of whipped creole butter! Makes 12 large biscuits.

Whipped Creole Butter: Whip the following ingredients until blended: ½ pound softened butter, 1 teaspoon Crystal hot sauce, and 1 teaspoon finely chopped parsley. Chill in fridge till needed.



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Second Place Winner in Savory Category

Peruvian Chicken Biscuit
By Jackie Hardin

3 Boneless, skinless chicken breasts
Chicken marinade
Verde Sauce
6 Verde biscuits
½ cup shredded lettuce

Place chicken breasts in marinade (4-24 hours prior to cooking).
Preheat oven to 400 degrees. Place chicken in oven on a greased baking pan.
While the chicken is baking prepare Verde Sauce.
Make biscuits and bake with chicken breast. (Depending upon the thickness of the chicken breast the cooking time could be between 10-20 minutes— be careful not to overcook the chicken).

Chicken marinade
5 tablespoons red wine vinegar
3 tablespoons olive oil
2 ½ tablespoons garlic powder
2 tablespoons paprika
1 ½ tablespoons cumin
2 teaspoons kosher salt
Juice of 1 lemon

Combine ingredients in a quart size zip lock freezer bag.

Verde (Green) Sauce
¾ cup fresh cilantro
1/3 cup cotija cheese
1/3 cup olive oil
2-3 jalapeño peppers, seeded & chopped
1 clove garlic
½ teaspoon red wine vinegar
½ teaspoon kosher salt

Combine in blender, blend until smooth.



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Verde Biscuits

2 cups self-rising flour

¼ cup Crisco vegetable shortening, chilled

2/3-¾ cup buttermilk

3 tablespoons Verde sauce

Preheat oven to 400 degrees. Cut chilled shortening in a large mixing bowl. Add just enough milk to form dough. Turn onto a lightly floured surface. Knead lightly. Roll out in a rectangle shape ½ inch thick. Spread Verde sauce onto dough. Roll up jellyroll style. Using a sharp knife trim the ends. Cut biscuit roll into 6 biscuits. Place on a greased cooking sheet. Bake 8-10 minutes.

Assemble: slice biscuit and chicken breast in half. Place cooked chicken, lettuce and Verde sauce on biscuit bottom. Top with biscuit. Makes 6 servings.



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Third Place Winner in Savory Category

Southwestern Appetizer Biscuits with Cilantro Lime Cream

By Kim Stapleton

2 cups Southern Biscuit Self Rising-Flour
1 ½ cups buttermilk
1 tablespoon mayonnaise
½ cup bacon pieces or ham chopped into small cubes
1 tablespoon vegetable oil
¼ cup frozen chopped onions
¼ cup frozen chopped green pepper
2 tablespoons roasted red pepper, chopped
2 tablespoons chopped black olives
2 tablespoons green olives
2 tablespoons chopped fresh or canned mushrooms
1 cup shredded cheese or your choice (I use pepperjack)
Melted butter

Preheat oven to 450 degrees.

Combine flour and buttermilk. Stir in the other ingredients. Add enough flour until dough is not sticky. Spoon dough out of bowl onto a floured surface and gently knead in the flour until it is not sticky and holds together enough to cut with a biscuit cutter. Pat out to about one inch thickness. Cut with small, appetizer-sized cookie cutter. Bake until lightly browned. Brush melted butter on top toward the end of baking time. Before serving, put a dollop of cilantro-lime cream on top of each biscuit. Makes 24 mini biscuits.

Cilantro-Lime Cream

1 cup Cool-whip
1 cup sour cream
½ cup fresh cilantro, chopped
Dash of lime juice, to taste



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Second place winner in Sweet Category

**Appalachian Peach Cathead Biscuits with
Benton's Country Ham & Wild Lavender Blackberry Jam
By Brandon Frohne**

Chive Scented Peach Biscuits

2 cups flour

4 teaspoons baking powder

1/4 teaspoon baking soda

3/4 teaspoon salt

2 tablespoons butter

2 tablespoons shortening

1 cup buttermilk, chilled

4 tablespoons chopped chives

1 egg white

1 cup of macerated peaches, peeled and small diced (Recipe Follows)

Benton's

Country Ham, sliced

Lavender Blackberry Jam (Recipe Follows)

Preheat oven to 450 degrees. In a large mixing bowl, combine flour, baking powder, baking soda, salt, chives, and macerated peaches. Using your fingertips, rub butter and shortening into dry ingredients until mixture looks like crumbs. (The faster the better, you don't want the fats to melt.) Make a well in the center and pour in the chilled buttermilk. Stir just until the dough comes together. The dough will be very sticky. Turn dough onto floured surface, dust top with flour and gently fold dough over on itself 5 or 6 times. Press into a 1 inch thick round. Cut out biscuits with a 2 inch cutter, being sure to push straight down through the dough. Place biscuits on baking sheet so that they just touch. Reform scrap dough, working it as little as possible and continue cutting. In a separate bowl crack and reserve the egg white. Discard the yolk. Brush the egg white on top of the biscuits. Bake until biscuits are tall and light gold on top, 15 to 20 minutes. Remove from oven and allow to cool. Makes about 12 biscuits. In a frying pan on medium heat, add sliced country ham and brown on both sides for 23 minutes. Remove from pan and place one slice on each biscuit with a dollop of the lavender blackberry jam.

Macerated Peaches

1 cup of peeled, pitted, and small diced peaches

4 ounces cane sugar

Sprinkle peaches with sugar and let sit in a warm spot for 10-15 minutes.



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Lavender Blackberry Jam

5 cups fresh blackberries or boysenberries

4 cups of white sugar

1 ounce white balsamic vinegar

1 teaspoon Magestic Hills Wild Munstead Lavender, finely chopped

2 tablespoons powdered gelatin

Combine all ingredients (except powdered gelatin) in a medium saucepan and stir well. Bring to a boil; reduce heat and simmer, covered, for 10-15 minutes. Turn off heat. Pulse with a handheld blender to puree. Strain mixture through a chinois or cheesecloth to remove blackberry seeds. Add blackberry mixture back to a clean pan. Add gelatin and mix well. Cover and refrigerate for up to 2 weeks. Makes 4-6 cups.



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Third Place Winner in Sweet Category

Cinnamon Sugar Biscuits
By Tiffany Johnson

2 cups flour
1 1/2 tablespoons sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
2/3 cup milk
1/4 cup sugar
1/2 tablespoon cinnamon
1 cup heavy cream (optional)
1 cup semi-sweet chocolate chips (optional)

Preheat oven to 425 degrees.

Combine the flour, sugar, baking powder and salt in a mixing bowl. Mix dry ingredients well. Cut in the cold butter until the dough forms little balls. Stir in the milk until the dry ingredients are absorbed and then turn the dough onto a floured board. In a separate bowl mix the sugar and cinnamon. Carefully fold the cinnamon sugar mixture into the biscuit dough. Fold two to three times. The cinnamon sugar should form layers into the dough. Form the dough into a ball and then pat it down (you may use a rolling pin) until it is about a 1/2 inch thick. Use flour as needed to keep the dough from sticking. Using a 3-4 inch biscuit cutter, cut straight down (no twisting!) and straight back up to cut the biscuit. Dip the biscuit cutter in flour as needed. Place biscuits on a greased cookie sheet. Bake 15 to 20 minutes until golden brown on top. Makes 15 servings.

Optional Ganache Topping:

Heat heavy cream in a saucepan over low to medium heat until boiling. Remove from heat and mix in chocolate chips until smooth.

Let the biscuits cool on the cookie sheet when they come out of the oven or place them on a cooling rack. Drizzle the chocolate ganache over the biscuits. (You will have some extra ganache left after the biscuits are coated.)



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First Place Winner in Special Category

**The Southern Debutante
By Christopher Lowe**

2 ½ cups all-purpose flour
1 tablespoon baking powder
½ teaspoon baking soda
1 teaspoon black pepper
¾ teaspoon salt
1½ sticks cold butter
1 cup buttermilk
¾ cup freshly grated Parmesan cheese, little extra for topping
1 egg
Sliced apples, butter, brown sugar
Breaded pork tenderloin medallions
5 tablespoons stone ground mustard
2 tablespoons honey
1 teaspoon soy sauce
Fresh baby spinach

Preheat oven to 450 degrees.

Whisk together flour, baking powder, baking soda, pepper, salt. Cube butter into ½ inch cubes and add to flour mixture with your hands. Combine and press cubes until they are as thin as nickels. Place butter flour mixture in freezer for 15 minutes. Make egg wash with 1 egg and 1 tablespoon of water-whisk. Flour work surface, rolling pin and cutter. Remove flour butter mixture and add buttermilk and Parmesan cheese. Combine until you get a good consistency-don't over mix. Work on work surface to one-inch thick square. Cut with cutter and place on silpat sheet in pan. Brush with egg wash and sprinkle with extra parmesan cheese. Bake for 17-21 minutes.

Fry breaded pork tenderloin in fry pan with oil. While frying, combine 5 tablespoons stone ground mustard with 2 tablespoons honey and 1 teaspoon soy sauce. Spread on open biscuit. Sauté apple slices with butter, brown sugar and water until reduced and browned.

Then assemble biscuit: fried pork tenderloin goes on bottom of opened biscuit then sautéed apples, all topped with fresh spinach and then completed with top of parmesan cheese biscuit.



Second Place Winner in Special Category

**Bodacious Full of Bologna Biscuit Slider
By Judy Grigoraci**

Pepper Jack Biscuits:

- 1 ¼ cups biscuit baking mix
- ¼ cup cold butter
- 1/8 teaspoon garlic powder
- Heaping ¾ cup shredded pepper jack cheese
- ½ cup whole milk

Sandwich Filling:

- 8 ounce can tomato sauce
- ¼ cup packed light brown sugar
- ¼ cup hot sauce
- 1 teaspoon ground cumin
- 1 teaspoon ground oregano
- ½ teaspoon garlic salt
- 4 ½ inch thick slices bologna
- 2 large onions, halved, sliced and caramelized
- 12 slices ripe red tomatoes or fried green tomatoes in season

Preheat oven to 400 degrees.

For biscuits, place baking mix in bowl, cut in butter until mixture is evenly crumbly; stir in garlic powder and cheese. Make a well; with a fork, stir in milk until dough forms. Drop by a 2 tablespoon cookie scoop onto greased or parchment lined baking sheet. Bake 10-12 minutes or until light golden brown and baked through. Set aside while preparing sandwich filling. In saucepan, whisk together tomato sauce, brown sugar, hot sauce, cumin, oregano and garlic salt. Simmer 5 minutes to blend flavors, keep warm. Cut bologna slices with 2 inch round cutter into 12 small slices. Split biscuits. Heat dry griddle or nonstick skillet; brown bologna on both sides, turning once. Dip bologna slices into sauce, coating well and place on biscuit bottom. Top with onion, tomato slice and biscuit top. Serve right away. Makes 12 sliders.



Third Place Winner in Student Category

**Bacon, Basil, Lemon Pepper, Tomato Biscuit (2BLT)
By Anna Wismierski**

- 2 ¼ cups all purpose flour
- 2 ½ teaspoons baking powder
- 2 teaspoons sugar
- ¾ teaspoon baking soda
- 6 tablespoons cold unsalted butter
- 6 pieces bacon, cooked and crumbled
- 2 teaspoons fresh chopped basil
- 1½ teaspoons lemon pepper
- ¼ cup sundried tomatoes
- 1 cup well shaken buttermilk

Preheat oven to 450 degrees.

Whisk together flour, baking powder, sugar and baking soda in a large bowl, and then blend in butter with fingertips. Add bacon, basil, lemon pepper, tomatoes and buttermilk. Put a heaping tablespoon on a sprayed cookie sheet. (Divide dough evenly for 12 biscuits.) Bake for 17 minutes. Makes 12 biscuits.