COUNTRY HAM AND BISCUITS

INGREDIENTS

6-8 center-cut slices country ham, cooked

Biscuits:

2 tsp baking powder

1 cup all-purpose flour

¼ tsp salt

¼ cup vegetable shortening

½ cup milk

METHOD

1. Preheat the oven to 400°F. Mix the dry ingredients, then cut in the shortening until it's the size of small peas.
2. Add the milk and stir until blended; knead a few times on a lightly floured surface.
3. Roll ¼ to ½ inch thick and cut with a 1-inch biscuit cutter.
4. Bake on a greased sheet 12 to 15 minutes, until light brown.
5. Split the biscuits, tuck in ham cut to fit, and serve while still warm.

Serves 10-12

AT THE TABLE A Light Pinot Noir

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