

CHEDDAR-DILL DINNER BISCUITS

- 1 pkg (19 oz) **TSG Beer Bread Mix**
- 1 Tbsp **TSG Lemony Fresh Dill Blend**
- 2 cups (8 oz) shredded sharp Cheddar cheese
- 12 oz (1-1/2 cups) beer
- salt & pepper

1. Preheat oven to 375°F. Grease a 12-cup muffin pan or use a nonstick muffin pan.*
2. In a large bowl, combine TSG Beer Bread Mix, TSG Outrageously Dill, and the Cheddar cheese; stir well. (Do not use butter.)
3. Stir in beer.
4. Divide batter evenly among the 12 muffin cups. Top each with a salt & pepper.
5. Bake 20-25 minutes or until golden. Remove biscuits from pan; cool slightly on a wire rack.

Makes 12 biscuits

* Batter may be spooned onto a well-greased cookie sheet to make about 15 free-form biscuits. Bake 18-20 minutes or until golden.