

Cheesy Merlot Swirl Biscuits

- 1 box **TSG Swirl Cheddar Merlot Cheese Mix**
 - 1 box **TSG Beer Bread Mix**
 - 1 cup shredded sharp Cheddar cheese
 - 1 Tbsp **TSG Tearless Onion and Chives**
 - 12 oz beer or club soda
 - 3 Tbsp butter, melted
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- 1. Preheat oven to 325°F
 - 2. Generously grease a standard 12-cup muffin pan, if using a non-stick pan, grease that also.
 - 3. In a small cup or bowl, mix 2 packets TSG Merlot Swirl with 1-1/2 tsp water; stir well.
 - 4. Empty beer bread mix into a large bowl. Stir in 2 packets TSG Cheddar Merlot dip base, shredded cheese, and TSG Tearless Onions and Chives.
 - 5. Add beer and butter; stir until blended
 - 6. Spoon batter into muffin cups. Swirl merlot mixture down into each biscuit
 - 7. Bake 30 minutes or until browned. Cool in pan 10 minutes then remove biscuits to a wire rack to cool.

Makes 12 biscuits