

## LINDA'S LOVELY BLUEGRASS BISCUITS

### Ingredients

2 cups self-rising flour plus more for kneading  
1/3 cup shortening plus more for greasing  
1/3 cup buttermilk

### Baking Supplies

Large Bowl  
Fork  
Measuring cups  
Biscuit cutter or glass  
15" or larger cast iron pan  
Oven

### Instructions

1. Pre-heat your oven to 500 degrees Fahrenheit.
2. Put 2 cups of self-rising flour in a large bowl. Add the shortening, using first a fork, then your hands to gently combine the ingredients.
3. After the shortening and the flour are mixed together, slowly pour in the buttermilk a few tablespoons at a time and mix with a fork or large spoon. If the mixture is dry, you might need to add some more buttermilk.
4. Once the ingredients are combined and the dough is of a wet but not liquid consistency, turn the dough out of the bowl onto a floured surface.
5. Sprinkle more flour on the surface of the dough and gently knead until you have a smooth mound.
6. With your hands, pat down the mound until it is a disc about 1" or so in thickness.
7. Using a biscuit cutter or a glass, cut your biscuits. You might need to use your hands to gently shape them into flat discs
8. Taking a well-greased cast iron pan, place your cut biscuits snugly inside. You should squeeze them together, filling up the pan.
9. Bake at 500 degrees for 20 minutes, checking every few minutes after the 15 minute mark. They should be a lovely golden brown on top when done.
10. Serve with LOTS of butter and jam while listening to some bluegrass music.