

## Black Pepper Buttermilk Biscuits

These are everything a good buttermilk biscuit should be: light, flaky and exceedingly tender. Great with fried chicken, biscuits and gravy or at breakfast with butter and jam. The dusting of black pepper gives the biscuits a subtle flush of heat that distinguishes them from the rest. You can, if you want, leave out the pepper.

4 cups all-purpose flour  
1 tablespoon plus 1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon fine salt  
12 tablespoons (1 ½ sticks) unsalted butter, cut into small pieces, chilled  
4 tablespoons (1/2 stick) melted butter  
1 ½ cups chilled buttermilk<sup>1</sup>  
½ cup heavy cream  
2 teaspoons freshly ground black pepper

1. Preheat the oven to 450°F. Line a large baking sheet with parchment.
2. Combine the flour, baking powder, baking soda and salt in a large bowl. Cut in the cold butter until the mixture resembles coarse meal. Add the buttermilk and mix gently until the mixture just begins to come together.
3. Scrape the dough onto a lightly floured counter. Pat it into a 10 x 12-inch rectangle about ¾ inch thick. Use a 2-inch round cutter to cut out the biscuits. Press together the scraps of dough and repeat until you've used up all of it (should make about 10-12 large biscuits).
4. Place the biscuits 2 inches apart on the baking sheet and brush the tops with cream (be sure not to allow cream to run too much down the sides or the biscuits won't rise as much). Sprinkle liberally with black pepper.
5. Bake the biscuits until a golden brown (about 12-15 minutes). Brush the hot biscuits with melted butter and transfer them to a wire rack to cool slightly. Best served warm but they'll last a couple of days in a sealed container. They also freeze well.

Source: Bobby Flay's Bar Americain Cookbook

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<sup>1</sup> You can also make your own buttermilk by adding 1 tablespoon plus 1 teaspoon of white vinegar or lemon juice to 1 ½ cups of milk and letting it sit for 5-10 minutes to curdle. Combine with a fork to make thick, tangy milk (not quite as thick as buttermilk, but just as tasty).