

Big Green Egg.

The Ultimate Cooking Experience*



@BigGreenEgg

Butterscotch Biscuits

with Savory Pecan Seasoning

Butterscotch

2 cups brown sugar

1 cup butter

½ cup heavy cream

2 tablespoons Big Green Egg Savory Pecan Seasoning

On the stovetop, melt all ingredients together in a heavy-bottom pan over medium-high heat. Once melted, give it one stir then allow the mixture to come to a boil until it turns amber. Remove from the heat and set aside.

Banner Butter Biscuits

4 slices thick bacon, chopped

3 cups flour

1 tsp salt

1 tbsp baking powder

¼ tsp baking soda

□ cup [Cinnamon, Ginger and Cardamom Banner Butter](#)*

2 tbsp reserved bacon fat

1 cup buttermilk

*Banner Butter is a high fat butter, so it results in a fluffier and flakier biscuit, but if you cannot find it regular salted butter is fine.

Method

Set the EGG for indirect cooking with the convEGGtor at 450°F and preheat a Cast Iron Skillet.

Add the bacon to the skillet; stir every 2 minutes until crispy. Transfer the bacon to a paper towel to cool and reserve the fat.

In a bowl combine flour, salt, baking powder and baking soda. Grate cold butter into the flour mixture with the bacon fat and work quickly to combine it. Add the buttermilk slowly and knead until the dough is tacky and no longer sticky. It is important to work quickly so your butter stays cold. Fold in the bacon bits.

Form 10 biscuits about 2' thick and place in a Big Green Egg Deep Dish Baking Stone, coated lightly in bacon fat to prevent sticking. Bake for 10-12 minutes or until golden brown and fluffy.

Drizzle with the butterscotch and serve.