

Fresh Strawberry Biscuits
Chef Kelly Bailey of the Fat Canary

3 cups all purpose flour
½ # butter
1 ¼ tbs. baking powder
½ tbs. salt
4 tbs. sugar
2 cups buttermilk
1 ½ small diced fresh strawberries

Combine butter with salt, sugar and flour. Mix until butter is the size of peas. Add buttermilk and blend until nearly incorporated. Add strawberries. Roll out dough and cut into appropriate sizes. Brush with egg wash and sprinkle with sugar.
Bake at 350 degrees until golden brown. About 15 minutes.