

## BUTTERMILK CHIVE BISCUITS

### INGREDIENTS

3 cups all-purpose flour  
1/2 cup chopped fresh chives  
4 teaspoons baking powder  
2 teaspoons sugar  
1 teaspoon baking soda  
3/4 teaspoon salt  
1/3 cup chilled butter, cut into small pieces  
1 1/2 cups buttermilk  
3 tablespoons butter, melted

### DIRECTIONS

Preheat oven to 425F.

Combine flour, chives, baking powder, baking soda, sugar and salt in a food processor fitted with the dough blade, Add butter and pulse until mixture resembles coarse meal. Put dry ingredients in a mixing bowl and add buttermilk; stir just until moist.

Turn dough out onto a lightly floured surface; knead lightly just a couple of times. Roll dough to a 3/4-inch thickness; cut with a 2 1/2-inch biscuit cutter. Place on a baking sheet lined with silpat or parchment. Lightly coat tops with melted butter. Bake for 12-15 minutes or until golden.