

## Savory California Wild Rice Biscuits with Chive Butter

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### **Ingredients:**

2 cups all-purpose flour  
3 tablespoons baking powder  
1 tablespoon sugar  
1 teaspoon salt  
½ teaspoon freshly ground black pepper  
3 tablespoons all-vegetable shortening  
1 cup **cooked** California wild rice  
2 large garlic cloves, minced  
1 1/3 cups milk  
1/2 cup butter, softened  
1/4 cup minced chives  
1/8 teaspoon hot pepper sauce



### **Cooking Instructions:**

Preheat oven to 400°. Line a large baking sheet with parchment paper.

In a medium bowl, combine flour, baking powder, sugar, salt, and pepper. Using a pastry blender, cut in shortening until mixture is crumbly.

Stir in California wild rice, and garlic. Gradually add milk, stirring just until dry ingredients are moistened. Drop by heaping tablespoonfuls onto prepared baking sheet, making 12 biscuits.

Bake for 10 to 12 minutes, or until golden brown.

In a small bowl, combine butter, chives, and hot pepper sauce.

Serve with hot biscuits.

~ Recipe makes 6 Servings ~



“I have been a huge fan of wild rice since childhood, where it was a staple in our home. Wild rice lends itself to everything from appetizers to rice pudding for dessert, adding color, flavor, texture, and nutritional value.”

~ Food Writer Kristina Vanni ~