



DISHING IT UP WITH DANA

Like Red Lobster Biscuits, But Better!

Warm, tasty Chesapeake Bay Potato Biscuits will melt in your mouth

Column and photos by Dana Rady, Wisconsin Potato & Vegetable Growers Association

Have you ever eaten at Red Lobster? If so, have you found yourself reaching for the delicious biscuits they bring out before the meal and then mindlessly grabbing two or three more? Well, I have. There is something about them. They're warm, tasty, and completely melt in your mouth.

Thankfully, I found a way to enjoy these biscuits at home without a premade mix. The best part is that the recipe isn't only easy, but it also incorporates Wisconsin potatoes. I am not sure that the original Red Lobster recipe can say that!

If you're not already convinced about the versatility of Wisconsin potatoes, start thinking about mashed potatoes, dehydrated potatoes, and even potato flour, and a whole new world emerges. Potato flour is

also a great ingredient to highlight as a thickener in soups, stews, and gravies, especially if following a gluten-free diet.

The mashed potatoes in the Chesapeake Bay Potato Biscuits make them incredibly fluffy and light. The Old Bay seasoning combined with salt, butter, green onions, and cheddar cheese offers a hint of flavor that makes this the perfect biscuit to add to your holiday feast.

If you end up serving these beauties at your holiday gathering, I guarantee your guests will be choosing them over crescent rolls!

When my taste-testers tried these at our house, we had one more family member—our Husky/Lab mix named Yukon—who was very interested in giving them a try. He didn't get

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CHESAPEAKE BAY POTATO BISCUITS INGREDIENTS:

11 oz	prepared mashed potatoes (or make fresh mashed potatoes from 2 medium russets)
1/2 cup	sour cream
1 cup	cheddar cheese, shredded
1/4 cup	green onions, chopped
2/3 cup	all-purpose flour
2-1/4 cup	cake flour
1 Tbsp	baking powder
1/4 tsp	baking soda
1 Tbsp	granulated sugar
1-1/2 tsp	salt
1/2 tsp	granulated garlic
2 tsp	Old Bay seasoning
7 Tbsp	cold unsalted butter, cubed
1 Large	egg beaten with 2 Tbsp of cold water





Easton (left) and Griffin Rady weren't the only ones eager to try the Chesapeake Bay Potato Biscuits, as the family dog, Yukon, also wanted a bite.

a biscuit, but it's nice to confirm that he is indeed a Wisconsin potato fan!

So, the next time you're craving a Red Lobster biscuit, give this recipe a go! I'm willing to bet that you'll start liking it better than those at the restaurant chain.

DIRECTIONS

Preheat the oven to 425° Fahrenheit (218° Celsius).

Grease or line a baking sheet with parchment paper. Stir all-purpose flour, cake flour, baking powder, baking soda, sugar, salt, granulated garlic, and Old Bay seasoning together in a bowl. Mix until well combined.

Grate the butter using a box grater or cut into small cubes. Gently crumble the butter into the flour mixture. When finished, the butter and the dry ingredient mixture should resemble a coarse meal.

Mix the sour cream, mashed potatoes, cheddar, and green onions together in a separate bowl.

Gently combine the wet and dry ingredients. Do not overmix.

Turn the dough out onto a lightly floured work surface. Dust the top of the dough with flour and pat it down with your hands until it is about 1-inch thick.

BUTTER TOPPING

INGREDIENTS:

2 Tbsp	butter, melted
2 tsp	parsley (optional)
1 tsp	garlic (optional)

Fold the dough gently onto itself like an envelope, then rotate the dough 90 degrees and fold it like an envelope again. Rotate the dough 90 degrees again and repeat the fold one more time, pressing or gently rolling the dough about 1 inch thick each time.

Cover the biscuit dough with plastic wrap and allow it to rest for about 15 minutes in the refrigerator. In the meantime, clean up your work surface and apply a light dusting of fresh flour.

Remove the dough from the fridge and place it on the floured surface. Gently press or roll the dough to a 1-inch-thick rectangle measuring about 6x12 inches.

Using a sharp knife, cut the biscuits into 3x3-inch squares. You could also use a biscuit cutter for round biscuits, but cutting the biscuits into squares ensures no wasted dough. If using a round cutter, you can rework the scraps to make more biscuits, however working the dough more means the second batch of biscuits will be slightly tougher than the first.

Place the biscuits on a non-stick baking sheet or one lined with parchment paper. Brush them with the beaten egg and water mixture. Bake the biscuits for about 15 minutes.

Mix the garlic butter topping ingredients together.

Take the biscuits out of the oven when they are golden brown.

Brush the biscuits with the garlic butter while hot.

Serve and enjoy!

Visit <https://eatwisconsinpotatoes.com/recipes/chesapeake-bay-potato-biscuits/>. **BCT**

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