

### Getting in the holiday mood

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I know as most of you look at the calendar you are thinking, where has the year gone? When I look at the calendar I get so excited thinking how close to Thanksgiving we are! As most of you know, Thanksgiving and Christmas are my favorite holidays because it gives us a reason to eat, eat, eat. So I am on a mission for some new holiday recipes to start trying out on my little taste testers (my family). This recipe is a Paula Dean recipe that I was given a few years ago from an out-of-town family member. Although Paula gets the credit for this masterpiece I still had to share it with you because everyone loves a homemade biscuit to smother in something all their own and serve nice and hot for the holidays. I hope you enjoy it as much as I do!

### Easy Biscuits

2 cups all-purpose flour  
1 teaspoon sugar  
1 tablespoon baking powder  
1 teaspoon salt  
8 tablespoons butter, cubed  
3/4 cup milk

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In a large bowl combine flour, sugar, baking powder and salt. Cut butter into mixture until it begins to look like cornmeal.

Make a well with flour mixture and slowly add milk into the middle. Knead dough with your fingers and add milk when necessary. Roll out dough onto a lightly floured surface and roll out to desired thickness. Cut with small biscuit cutter.

Fireplace method: Butter bottom of skillet and place biscuits in pan. Cover and place on top of hot coals in the fireplace. Carefully place some hot coals on top of the skillet lid. Bake for 12 minutes or until golden brown.

Oven method: Bake at 375° until golden brown and fluffy to touch. Watch closely as not to overbake!