

Herbed Biscuit Ring

Author: from a friend, Zelda, I met in Oklahoma



- 3 tablespoons butter, softened**
- 1 teaspoon lemon juice**
- 1 dash paprika**
- 1/8 teaspoon sage**
- 1/2 teaspoon celery seeds**
- 1/4 teaspoon thyme**
- 1 can Pillsbury buttermilk biscuits**

Categories: Breads

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 141 Calories; 8g Fat (52.6% calories from fat); 2g Protein; 14g Carbohydrate; trace Dietary Fiber; 9mg Cholesterol; 395mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1/2 Fat.

*Carolyn T's
Cookbook*

Servings: 10

Yield: 10 pieces

Notes: If you just need something quick, but special, this is it. Nobody ever guesses this can be packaged biscuits because they're disguised with an herb butter.

Description: Packaged biscuits with a lemony butter.

Preparation Time: 10 minutes

Start to Finish Time: 30 minutes

1. In a small bowl combine the butter, lemon juice, paprika, celery seed, thyme and sage. The lemon juice doesn't really want to "combine" very well, but do your best to mix it up.
2. Open the biscuit tube, separate, and spread the tops of each with some of the butter mixture. Make sure some of the lemon juice is included. Place them in a cake pan, pie pan or round dish, overlapping slightly and pour any remaining juice or butter over the biscuits.
3. Bake in a 400° degree oven for 15-18 minutes, or until golden brown.