



FRANKO'S FAVORITES

Red Lobster Cheddar Bay Biscuits

Preheat oven to 400 degrees. Combine 2 ½ cups Bisquick with 4 Tbsp. cold butter in medium bowl using pastry cutter till butter is size of peas. Add 1 heaping cup grated cheddar cheese, ¾ cup whole milk and ¼ tsp. garlic powder and mix until just combined. Use ice cream scoop and drop approx. ¼ cup portions on ungreased cookie sheet. Bake 15 to 17 minutes or till tops begin to turn light brown. When you take them out of the oven, melt 2 Tbsp. butter in microwave and stir in ¼ tsp. garlic powder, ¼ tsp. dried parsley flakes and pinch of salt and brush over tops. Makes 12 biscuits.