





## DERBY BISCUITS

Makes about 28 biscuits

Split a biscuit and fill it with country ham, beer cheese, or hot pepper jelly.

- 2½ cups (12½ ounces) all-purpose flour
- 1 tablespoon sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- 8 tablespoons unsalted butter, cut into ½-inch pieces and chilled
- 1 cup whole milk, chilled

1. Adjust oven rack to middle position and heat oven to 350 degrees. Line rimmed baking sheet with parchment paper. Pulse flour, sugar, baking powder, and salt in food processor until combined, about 3 pulses. Add butter and pulse until reduced to pea-size pieces, 10 to 12 pulses.

2. Transfer mixture to large bowl. Add milk and stir with rubber spatula until shaggy dough forms. Turn out dough onto heavily floured counter and knead until dough comes together fully and feels smooth, with few small butter flecks still visible, 8 to 10 turns.

3. Roll dough into 11-inch circle about ½ inch thick. Using 2-inch biscuit cutter dipped in flour, cut 22 to 23 rounds from dough. Reroll scraps once to similar thickness and cut out 5 to 6 more rounds to yield 28 biscuits. Space biscuits evenly on prepared baking sheet (7 rows of 4). Prick each biscuit 3 times with tines of fork.

4. Bake until tops are light golden brown, 27 to 30 minutes, rotating sheet halfway through baking. Let biscuits cool on sheet for 5 minutes, then transfer to wire rack. Serve warm or at room temperature.

## BEER CHEESE

Makes about 2½ cups

This spread can also be served as a dip for crudités. Either white or yellow cheddar can be used.

- ½ cup mild lager, such as Budweiser
- 1 pound sharp or extra-sharp cheddar cheese, shredded (4 cups)
- ¼ cup finely chopped onion, rinsed and patted dry
- 2 tablespoons ketchup
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1½ teaspoons hot sauce
- 1 garlic clove, minced



1. Bring beer to boil in small saucepan over high heat. Reduce heat to medium-low and simmer for 1 minute. Transfer to small bowl and let cool completely.

2. Process cheddar, onion, ketchup, mustard, Worcestershire, hot sauce, and garlic in food processor until smooth, about 1½ minutes. With processor running, slowly drizzle in beer and continue to process until very smooth, about 1 minute longer. Serve immediately, or transfer to bowl, cover with plastic wrap, and refrigerate until firm, about 2 hours.