

# Summer's Secret Cheddar Cheese Biscuits

## Ingredients ...

1 cup butter, softened  
8 ounces extra sharp white cheddar cheese, grated or crumbled, room temperature  
1 egg yolk  
1/2 teaspoon salt  
1/2 teaspoon cayenne pepper  
1 cup pecans  
2 cups all-purpose flour OR gluten-free flour  
Several tablespoons Summer's Secret seasoning

## Stuff you'll need ...

Food processor or heavy-duty mixer  
Cookie sheet  
.53 oz. food scooper  
Olive oil spray  
Wide shallow bowl

## Directions ...

Put the pecans in the food processor (chop by hand if using mixer) and pulse until fine. Add butter, cheese, egg yolk, salt, and cayenne pepper to food processor and blend well. Add the flour and blend until all ingredients are combined. Scrape dough into a bowl and refrigerate about 15 minutes, for ease of handling. (You can freeze dough at this point. It will last quite a while if placed in airtight container.)

Pre-heat oven to 325 degrees. Lightly spray a cookie sheet with olive oil. Put several tablespoons of Summer's Secret Seasoning into the shallow bowl.

When the dough is firm enough to scoop with the food scoop (about a tablespoon) and hold its shape, scoop the dough, scraping the bottom against the side of the bowl so that it is flat. Remove dough from scoop, roll the round part of the dough in Summer's Secret Seasoning, and place the flat part of the dough on the cookie sheet. You are going to flatten the balls, so leave about 2 inches between each one.

After you have filled the cookie sheet, use the bottom of the Summer's Secret Seasoning jar to gently flatten the dough to about 2.25 inches in diameter, dipping the bottom of the jar into the bowl of seasoning if to prevent sticking, if necessary. The biscuits should be about 1/4 inch thick. Don't make them too thin or they will burn.

Bake for 20-25 minutes. Cool on wire rack.

## Serving Suggestion ...

These make a very nice "happy hour" snack served with wine, green olives, and Serrano Ham.