

# CHECKMATE

*Artisanal Winery*

## CHECKMATE FOOL'S MATE CHARDONNAY & FLAKY BUTTERMILK-BACON BISCUITS

*These butter and bacon biscuits make a great accompaniment to any meal or a nice glass of CheckMate Fool's Mate Chardonnay. You can also make ahead by freezing final pieces of dough on a baking sheet and then transferring to freezer safe storage for up to one month. No need to thaw when you're in the mood, just add a few minutes to the bake time.*

<i>2½ tsp</i>	<i>Baking Powder</i>
<i>2 tsp</i>	<i>Kosher Salt</i>
<i>2 tsp</i>	<i>Sugar</i>
<i>¼ tsp</i>	<i>Baking Soda</i>
<i>3½ cups</i>	<i>All-purpose Flour, plus additional for surface</i>
<i>1 cup</i>	<i>Unsalted Butter, chilled and cut into ½ inch squares, plus additional for brushing</i>
<i>1 cup</i>	<i>Buttermilk, chilled</i>
<i>½ cup</i>	<i>Bacon, rendered crispy and diced</i>
<i>¼ cup</i>	<i>Spring Chives, sliced</i>

*Preheat oven to 425°F. In a food processor, add Baking Powder, Salt, Sugar, Baking Soda and Flour and combine on pulse. Add chilled butter and continue to pulse until the largest pieces of butter are the size of a pea. Transfer mixture into a large bowl, add bacon and gradually add buttermilk while tossing with a fork. Knead mixture in bowl a few times until dough forms with a shaggy, dry texture. Turn the dough out onto a clean surface and pat into a 1 inch thick square shape.*

*Using a knife, cut dough into 4 equal pieces, stack pieces on top of one another, sandwiching any loose bits in between the layers and press down to flatten. Lift up dough and dust surface with flour. Roll out dough into a 1 inch thick rectangle and trim a thin border around sides of dough to create clean edges. Cut dough into a 4x3 grid, making 12 biscuits (do not reroll scraps). Transfer pieces to a parchment-lined baking sheet, with 2 inches between pieces and freeze for 10 minutes.*

*Brush tops of biscuits with melted butter and place in oven reducing temperature to 400°F. Bake for 20-25 minutes or until deep golden brown on the bottom and golden brown on top.*

**CHEF CHRIS VAN HOOYDONK**

