

## Chicken and Biscuits

Chef Anton Guzman

### Biscuits

#### Ingredients

1/4 pound butter(1 stick) + half stick melted  
2 cups flour  
1/4 pound butter(1 stick) + half stick melted  
1 teaspoon baking powder  
1 teaspoon salt  
1/4 teaspoon baking soda  
7 ounces buttermilk

#### Directions

1. Preheat oven to 425° F. Dice butter into 1/4-inch pieces. Combine dry ingredients in a bowl.
2. Add butter to flour and mix to a mealy consistency. Mix in buttermilk to create a shaggy mixture.
3. Turn out onto the counter and roll out into a rectangle 1/2 inch high. Fold in thirds like a letter, rotate the dough and roll into a rectangle again. Fold in thirds again. Cut into desired shape using a knife, dough cutter, ring cutter etc.
4. Place on sheet tray and butter the tops. Bake for 10 to 15 minutes or until golden brown.

### Chicken "gravy"

#### Ingredients

1 pound chicken diced(dark meat preferred but white meat is fine too)  
1/2 cup pearl onions peeled  
1/4 cup carrot diced  
2 cloves garlic minced  
4 strips bacon sliced  
1 sprig each thyme, rosemary, sage  
2 cup chicken stock  
1 cup cream  
2 tablespoons cornstarch  
1/8 cup peas  
Salt and pepper to taste

#### Directions

1. Lightly coat cast iron pan, large saute pan, Dutch oven, or sauce pot with oil. Cook bacon about 80%. Add in chicken and cook 3 to 4 minutes just to brown the outside.
2. Remove chicken and bacon with a slotted spoon and add in all vegetables except peas to brown lightly 2 to 3 minutes. Deglaze with chicken stock add back in chicken and bacon, simmer for 10 to 15 minutes.



3. Combine cornstarch and cream to make a slurry. Add into pot. Bring mixture to a boil stirring constantly until it reaches a creamy gravy consistency.

4. Add in peas and season mixture to taste with salt and pepper.

Place biscuit in a bowl or on a plate top with chicken gravy. Eat and enjoy.