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**TEST KITCHEN**



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## Buttermilk Drop Biscuits With Pimento Cheese

MAKES 12 BISCUITS

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Makes 12 biscuits

*To refresh day-old biscuits, heat them in a 300-degree oven for 10 minutes.*

- 2 cups (10 ounces) all-purpose flour**
- 2 teaspoons baking powder**
- ½ teaspoon baking soda**
- 1 teaspoon sugar**
- ¾ teaspoon salt**
- 1 cup buttermilk, chilled**
- 8 tablespoons unsalted butter, melted, plus 2 tablespoons unsalted butter**

**1.** Adjust oven rack to middle position and heat oven to 475 degrees. Line rimmed baking sheet with parchment paper. Whisk flour, baking powder, baking soda, sugar, and salt together in large bowl. Stir buttermilk and melted butter together in 2-cup liquid measuring cup until butter forms clumps.

**2.** Add buttermilk mixture to flour mixture and stir with rubber spatula until just incorporated. Using greased ¼-cup dry measuring cup, drop level scoops of batter 1½ inches apart on prepared sheet. Bake until tops are golden brown, rotating sheet halfway through baking, 12 to 14 minutes.

**3.** Melt remaining 2 tablespoons butter and brush on biscuit tops. Transfer biscuits to wire rack and let cool for 5 minutes before serving.

## PIMENTO CHEESE

Makes about 3 cups

*You will need one 4-ounce jar of pimentos for this recipe.*

- ⅔ cup mayonnaise**
- 2 tablespoons cream cheese, softened**
- 1 teaspoon lemon juice**
- 1 teaspoon Worcestershire sauce**
- ¼ teaspoon cayenne pepper**
- 1 pound yellow sharp cheddar cheese**
- ⅓ cup pimentos, patted dry and minced**

**1.** Whisk mayonnaise, cream cheese, lemon juice, Worcestershire, and cayenne together in large bowl.

**2.** Shred 8 ounces cheddar on large holes of box grater. Shred remaining 8 ounces cheddar on small holes of box grater. Stir pimentos and all cheddar into mayonnaise mixture until thoroughly combined. Serve. (Pimento cheese will keep refrigerated for at least 1 week.)

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