

# Roasted Red Pepper Biscuits

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1 Tbs. vegetable oil  
½ cup chopped red pepper  
½ tsps. finely chopped fresh garlic  
2 ¼ cups all-purpose flour

1 Tbs. baking powder  
½ tsps. salt  
⅔ cup shortening  
⅔ cup buttermilk

Heat oven to 425°F. In 8-inch skillet heat oil until sizzling; add red pepper and garlic. Cook over medium heat, stirring occasionally, until crisply tender (3 to 5 minutes); set aside. In large bowl combine flour, baking powder and salt. Cut in shortening until crumbly. Stir in red pepper mixture and buttermilk just until moistened. Turn dough onto lightly floured surface; knead until smooth (1 minute). Roll out dough to ¼ -inch thickness. With 2 ½-inch biscuit cutter, cut out biscuits. Place 1-inch apart on cookie sheet. Bake for 10 to 14 minutes or until lightly golden browned. **YIELD:** 8 biscuits.