



Recipes Using Duff's Premium Biscuit Mix



Ultimate Chicken Fingers



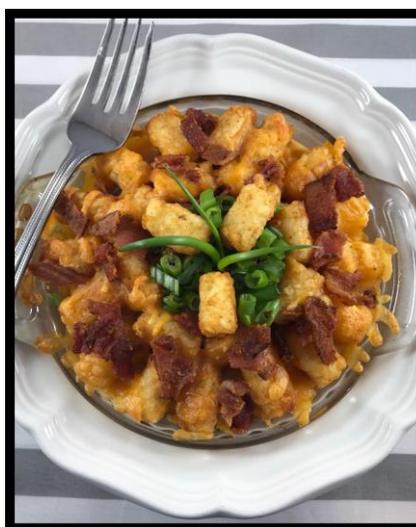
Lemon Raspberry Cake



Buffalo Chicken Balls



Blueberry Orange Bread



Tater Tot Egg Bake



Jalapeno Cheddar Biscuits

Recipes Using Duff's Premium Biscuit Mix

(Most biscuit mixes, such as Bisquick, may be used with these recipes.)



Servings per recipe = 36

Buffalo Chicken Balls

Calories per serving = 10

You will need:

1 cup Duff's Premium Biscuit Mix	$\frac{1}{4}$ cup hot buffalo wings sauce	2 tbsp. butter, melted
2 cups diced deli rotisserie chicken	1 egg	$\frac{1}{2}$ cup sliced green onions
2 cups shredded sharp cheddar cheese, 8 oz.		$\frac{1}{2}$ cup additional wings sauce
1 cup blue cheese dressing	1 cup carrot sticks	1 cup celery sticks

Instructions:

- Preheat oven to 350 degrees F. Line 2 large cookie sheets (with sides) with foil.
- Spray foil with cooking spray. In a bowl, beat $\frac{1}{4}$ cup wing sauce, the melted butter, and egg with whisk.
- Stir in chicken, cheese, and onions. Sprinkle biscuit mix over mixture and use hands to fully mix in.
- Slightly wet hands with water for easier shaping. Shape mixture into 1-1/4 inch balls (about 36).
- Place 1 inch apart on cookie sheets. (You should rotate pans once halfway through baking process.)
- Bake 23 to 25 minutes or until balls are light brown and cooked through in the center.
- Immediately remove from cookie sheet. Using spoon, drizzle with additional wing sauce.
- Serve warm with blue cheese dressing and carrot and celery sticks.

Blueberry Orange Bread

You will need:

1 box (3 cups) Duff's Premium Biscuit Mix	$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup milk
2 - 3 tbsp. fresh orange juice	zest from one large orange	3 tbsp. oil
2 eggs	1-1/2 cups blueberries, fresh or frozen	
Glaze: 4-1/2 tbsp. sugar	2 tbsp. fresh orange juice	

Instructions:

- Prepare glaze by heating orange juice and sugar on low gradually stirring to dissolve sugar.
- Preheat oven to 350 degrees F. Grease bottom of 9 x 5 inch pan or two 7-1/2 x 3-1/2 inch pans.
- In a large bowl, mix sugar, milk, orange juice, zest, oil, and eggs.
- Mix about 1 cup of biscuit mix with the blueberries. Add blueberry mixture into wet mixture.
- Then fold in the rest of the blueberries and the remaining biscuit mix. Pour into the pan(s).
- Bake about 50 -60 min., until top springs back from light touch or toothpick comes out clean.
- Leave bread in pan for about 10 min. Bread will still be warm. Pour glaze slowly over top of bread.
- Some of the glaze will drip down the sides. Remove bread from the pan and cool.

Servings per recipe = 4

Ultimate Chicken Fingers

Calories per serving = 340

You will need:

2/3 cup Duff's Premium Biscuit Mix ½ cup grated Parmesan cheese ½ tsp. garlic powder
3 boneless skinless chicken breasts, cut crosswise into ½-inch strips
½ tsp. salt ½ tsp. paprika 1 egg, slightly beaten
3 tbsp. butter or margarine, melted

Instructions:

- Preheat oven to 450 degrees F. Line cookie sheet with foil; spray with cooking spray.
- Mix biscuit mix, cheese, salt, and paprika in 1-gallon resealable plastic food-storage bag.
- Dip half the chicken strips into egg; place strips in bag of biscuit mixture. Seal bag; shake to coat.
- Repeat with rest of chicken. Place chicken on cookie sheet.
- Drizzle butter over chicken. Bake 12 to 14 minutes until no longer pink in center. Turn after 6 min.

Servings per recipe = 9

Jalapeno Cheese Biscuits

Calories per serving = 200

You will need:

2 cups Duff's Premium Biscuit Mix 2/3 cup buttermilk or regular milk 1 cup shredded Cheddar cheese
2 tbsp. butter or margarine 1 (4.5 oz.) can diced jalapeno peppers or fresh jalapeno peppers to taste
¼ tsp. garlic powder ¼ tsp. oregano (optional) 1/8 tsp. garlic powder

Instructions:

- Preheat oven to 450 degrees F. Stir mix, milk, garlic, and oregano powder until soft dough forms.
- Add cheese and peppers. Drop dough by spoonfuls onto ungreased cookie sheet.
- Bake 8 - 10 minutes or until golden brown. Stir together butter and 1/8 tsp garlic powder.
- Brush over warm biscuits.

Servings per recipe = 8

Tater Tot Egg Bake

Calories per serving = 460

You will need:

1 cup Duff's Premium Biscuit Mix 2 cups milk ¼ tsp. pepper
1 lb. bacon, crisply cooked and chopped 6 cups frozen tater tots 1 cup shredded Cheddar cheese
1 tbsp. sliced green onion 4 eggs

Instructions:

- Preheat oven to 400 degrees F. Spray 13 x 9 inch baking dish with cooking spray.
- In a large bowl, stir biscuit mix, milk, pepper, and eggs until blended. Pour into baking dish.
- Top with ½ of the fried bacon. Place tater tots in a single layer onto an ungreased cookie sheet.
- Place both the baking dish and the cookie sheet in oven. Bake 20 minutes.
- Place tater tots evenly on top of baked biscuit mixture. Top with cheese and remaining fried bacon.
- Bake 10- 15 minutes longer or until knife inserted comes out clean. Cool 5 minutes. Top with onions.

Servings per recipe = 12

Lemon Raspberry Cake

Calories per serving = 300

You will need:

1 box (3 cups) Duff's Premium Biscuit Mix ¾ cup 7Up ½ cup sugar
¼ cup butter, softened 1 tbsp. lemon juice 1 tsp. vanilla
2 large eggs 12 oz. fresh or frozen raspberries

Topping:

2/3 cup sliced almonds ¼ cup Duff's Premium Biscuit Mix 1/3 cup sugar
2 tbsp. butter, melted

Instructions:

- Preheat oven to 350 degrees F. Spray 13x9-inch pan with cooking spray.
- In a bowl, beat all cake ingredients except raspberries with electric mixer on low speed for 30 secs.
- Beat on medium speed an additional 2 minutes or until well blended. Pour batter evenly in pan.
- Top with raspberries. In a medium bowl, stir all topping ingredients until mixed. Sprinkle over batter.
- Bake 30 to 35 minutes or until toothpick inserted in center comes out clean.
- Cool 30 minutes before serving.