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101 THINGS TO DO WITH CANNED BISCUITS



Cheese, chicken, beef, spices, and sweets—make common biscuits into delicious treats.

- Zucchini and Cheese Roll-Ups
- Chicken with Biscuit Stuffing
- Tex-Mex Sandwiches
- Jalapeno Puffers
- Blueberry Monkey Bread
- And more!

COOKBOOK

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101 THINGS TO DO WITH CANNED BISCUITS

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101 Things To Do With Canned Biscuits

BY
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TURKEY EMPANADAS

1 pound	ground turkey
1 large	onion, diced
1 can (8 ounces)	tomato sauce
4 teaspoons	Cajun seasoning mix
	salt and pepper
1/2 cup	grated Monterey Jack cheese
3 cans (7 ounce each)	biscuits
1	egg, beaten
	oil, for deep frying

Saute turkey in large frying pan over medium heat until brown, breaking up meat with fork, about 5 minutes. Using slotted spoon, transfer turkey to small bowl. Add onion to drippings in frying pan and saute until light brown, about 7 minutes. Return turkey and any juices to frying pan. Add tomato sauce and Cajun seasoning; simmer until mixture is almost dry, stirring occasionally, about 8 minutes. Season with salt and pepper. Cool completely. Mix in cheese.

Flatten each biscuit into a 4-inch round. Place 1 tablespoon filling on round. Brush half of dough edge with egg. Fold dough over filling to create half circle and seal edges by pressing with tines of fork. Set empanada on baking sheet and cover with damp paper towel. Repeat with remaining biscuits and filling.

Pour oil to depth of 1/2 inch into heavy large frying pan. Heat oil over medium-high heat to 350 degrees. Fry empanadas in batches until golden brown, about 2 minutes per side. Transfer to a plate covered with paper towels. Serve warm or at room temperature. Makes 30 empanadas.

WRAPPED SMOKIES WITH MUSTARD SAUCE

1 can (12 ounces)	biscuits
10	little smoked sausages
2 tablespoons	sugar
1 tablespoon	dry mustard
2 tablespoons	cornstarch
1/2 tablespoon	garlic powder
1/2 tablespoon	onion powder
1 can	beer
1 tablespoon	red wine vinegar

Preheat oven to 400 degrees.

Flatten each biscuit into a 6-inch round. Quarter biscuits and wrap around uncooked wieners. Roll and seal the edges, completely covering the wiener. Place on lightly greased baking sheet and bake for 10 minutes or until dough is golden brown.

In a medium saucepan, combine sugar, mustard, cornstarch, garlic powder, and onion powder. Cook on low heat until mixture combines, stirring constantly, about 1 minute. Add in beer and vinegar. Cook over medium heat, stirring constantly, until thickened. Serve as dipping sauce. Makes 10 servings.

SPINACH ARTICHOKE DIP IN BREAD BOWLS

1 package (8 ounces)	cream cheese
1/2 cup	mayonnaise
2 packages (9 ounces each)	frozen creamed spinach, thawed
1 can (14 ounces)	artichoke hearts, drained and chopped
1/2 cup	grated Parmesan cheese
1/3 cup	chopped onion
1/8 teaspoon	cayenne pepper
2 cans (16.3 ounces each)	biscuits
1/3 cup	crushed herbed stuffing
1/2 cup	chopped pecans

Preheat oven to 375 degrees. Grease 16 muffin cups.

Combine cream cheese and mayonnaise in a large bowl. Stir in creamed spinach, artichokes, Parmesan cheese, onion, and pepper.

Flatten each biscuit into a 6-inch round. Place in muffin cups, pressing firmly into the bottom and up the sides of cup. Spoon dip evenly into each cup. Combine stuffing and pecans; sprinkle on top. Bake for 17–20 minutes or until biscuits are golden brown. Makes 16 servings.