

November 12, 2008

**RECIPE**

## **Salami and Scallion Biscuits**

By [MELISSA CLARK](#)

Time: 45 minutes

2 cups all-purpose flour, plus more for flouring surface

1 tablespoon baking powder

2 teaspoons sugar

1 teaspoon kosher salt

3 tablespoons unsalted butter, cubed and chilled, plus softened butter for brushing

1/4 cup chopped salami such as soppressata

2 tablespoons chopped scallions

3/4 cup heavy cream.

1. Preheat oven to 375 degrees. In a large bowl, whisk together the flour, baking powder, sugar and salt. Using a pastry cutter, cut cold butter into dry ingredients. Add soppressata and scallions and combine gently. Add cream and mix, preferably with your hands, until a shaggy dough forms.
2. Turn dough out onto a lightly floured surface and knead for 3 to 5 turns, just until dough comes together. Gently pat dough into a 1-inch-thick rectangle. Using a 2-inch biscuit cutter, cut out 6 to 8 biscuits. Press scraps together and cut out another 2 to 4 biscuits.
3. Transfer biscuits to a baking sheet and brush generously with softened butter. Bake for 15 to 20 minutes, or until biscuits are lightly browned.

Yield: 8 to 10 (2-inch) biscuits.

To make ahead: Mix dough and cut out biscuits. Place biscuits on a tray and wrap tightly in plastic. Biscuits may be refrigerated overnight before baking. Bake at 375 degrees for 25 to 30 minutes — perhaps while turkey is out of the oven and resting.

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