

Sourdough Biscuits

This is a recipe that Bob Heavirland borrowed and modified from Connie Chesnel. He's made it for roundups, wagon trains, Century Ranch doings and family get-togethers, and everyone always want more of the biscuits.

Ingredients

- 2 tablespoons baking powder
- 2 teaspoons salt
- 4 tablespoons sugar
- ½ cup shortening
- 3 teaspoons soda
- 3 cups sourdough starter
- 2 tablespoons melted butter to brush on top

Method

Mix dry ingredients in bowl, and cut in shortening. Stir in sourdough starter to moisten. Turnout on well-floured chuckbox table and roll around to coat. Do not kneed. Pat out to three-quarters inch and cut with biscuit cutter. Lightly brush oil on bottom of a 14-inch, preheated oven and place biscuits about a half-inch apart. Add lots of heat on top and little on the bottom. Cook at 375 to 400 degrees for 15 to 20 minutes. Brush with melted butter before and after baking.

Source: [Western Horseman via www.tastebook.com](http://www.tastebook.com) (Servings: --)
