



Smoked Flour Biscuits

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René Rich, Using a Chive Biscuit recipe by Ina Garten

Serves: 8

One day I was reading some Twitter tweets when I ran across the concept of smoking flour and thought, why not. I had some smoker bags and some flour so off I went. I was making pulled pork for dinner and thought smoked flour biscuits would be great bread for the pork. I have never made Ina Garten's Chive Biscuits before but they came out great with the smoked flavor. Try this biscuit recipe or your own by replacing all the flour with the smoked flour. I hope you enjoy the flavor as much as we did!

WHERE TO BUY SPECIAL EQUIPMENT

SAVU smoker bags can be purchased from various sources. It would be best to check with your local BBQ or cooking stores. Since smoker bags may be considered seasonal, in your area, it may be easier to get them from a website such as <http://bigacres.com/>.

EQUIPMENT NEEDED

Dry measuring cup
SAVU alder wood smoker bag
Aluminum foil
Sifter
Large spoon
Electric mixer fitted with paddle attachment
Measuring spoons
Liquid measuring cup
Board for kneading
2 ½ inch round biscuit cutter
Baking sheet lined with parchment paper
Small bowl
Pastry brush

SHOPPING LIST/PREP LIST

2 ½ cups all-purpose flour
1 tablespoon baking powder
1 teaspoon kosher salt
1 teaspoon sugar
1/4 pound (1 stick) cold unsalted butter, diced
3/4 cup half-and-half
1/2 cup chopped fresh chives or fresh parsley leaves
1 egg
1 tablespoon water



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PREPARATION STEPS

STEP	INGREDIENTS	DIRECTIONS
1	-----	Preheat oven to 475°f
2	2 ½ cups flour	Make a rectangular bowl out of some foil and put the flour in it, keeping it to about 1 ½ inches deep. Carefully slide the bowl into the smoker bag seal the bag and place in oven as per manufacturers’ instructions. Cook for 30 minutes. Remove from oven and let sit 10 minutes before opening.
3	-----	Reduce heat to 400°f
4	Smoked flour	Open the bag and remove the “bowl”. The top of the flour will be toasted. Smash the lumps using the back side of a large spoon. Make it as flour like as you can. Sift the flour. Measure 2 cups, keep the rest for dusting in step 8, and for another time (discard if not worth saving...you will lose some to hard chunks).
5	2 cups smoked flour 1 tablespoon baking powder 1 teaspoon salt 1 teaspoon sugar	Combine in the mixer bowl using the paddle attachment.
6	Butter	Add to the mixer and mix on low until the butter is the size of peas.
7	Half-and-half	Add to the mixture and beat until just mixed.
8	Chives	Add and mix until combined.
9	Dough	Dump the dough on to a well-floured board and knead lightly into a rectangle ¾ inch thick. Do not overwork the dough. Cut out 8 rounds (or whatever shape you choose) and place on the baking sheet.
10	Egg Water	Mix together in small bowl to make an egg wash. Brush lightly over the top of the biscuits. Bake for 20 – 22 minutes, until the tops are browned and the sides are firm.
11	Smoked Flour Biscuits	Serve them warm and enjoy!

SERVING SUGGESTIONS

We ate these with butter. They were yummy. We ate them with some home made pulled pork and that was yummy too! We even ate them plain and liked ‘em.

MAKE AHEAD

Smoke and sift the flour and store in an airtight container like you would any flour.