

## Chef from the Hood Recipes



**Chef:**  
Stevie Rudolph

**Restaurant:**  
Casino

**Recipe:**  
Stevie's Bodega Breakfast biscuits!

### Ingredients:

5 pounds of self-rising flour\*  
1/2 of a handful baking powder  
1 tablespoon of baking soda  
1 pound lard or any 'brand X'  
(butter flavor optional) shortening  
1/2 gallon of buttermilk

tips: An inexpensive shortening yields great results! Use ingredients at room temperature for better rising dough.

\*Have extra flour to roll out dough.

Stevie's Virginia grandmother taught her how to make these biscuits, and she serves them with her award-winning gravy, eggs and other breakfast fixings at Casino every weekend morning. Stevie says, "If you want to learn how to make my gravy, you'll just have to come in for breakfast, and I'll teach you!" This recipe makes about 50 biscuits. They freeze well, so well... why not?

Preheat oven 425°. Mix dry ingredients in a big bowl. Add shortening or lard and use your hands to mix it all together. When your arms get tired, it's about time to stop. Use a heavy spoon or a Hobart mixer to mix in the buttermilk. Roll out dough on a floured board to about an 1 1/2" thick. Cut biscuits with a cutter dipped in flour between cuts. (Stevie uses a square biscuit cutter made by customer Ken Lanker.) Bake on sheet pan 1/4" apart, 15-25 minutes depending on oven. Serve (or wrap, freeze) while warm.