CHEDDAR BAY Stuffing

SERVES 8-12 | PREP 5 MIN. | COOK 45 MIN. | READY 5 MIN

INGREDIENTS

12 Each or 8 Cups of Cheddar Bay Biscuits (torn into small pieces)
6 Cups of Bread (cut into small cubes)
1 cup of Butter
2 cups yellow onion (diced)
1 cup Celery (diced)
½ cup Carrot (diced)
1 Tsp Dry Sage
½ Tsp Dry Thyme
2 Tbs Fresh Rosemary (chopped)
5 cups Chicken Broth
Salt and Pepper to taste

DIRECTIONS

1. Pre heat oven to 300 °F
2. Spread Cheddar Bay Biscuit pieces and cubed bread out on large baking sheet and cook in pre-heated oven for 20-30 minutes stirring occasionally until dry. Cool and reserve in medium size bowl. Preheat oven to 350 °F.
3. In a medium sauté pan heat butter over medium heat, once melted add onions, celery, carrots and sauté until slightly softened.
4. Stir in herbs, salt and pepper remove from heat, add to reserved Cheddar Bay Biscuit pieces and cubed bread.
5. While gently folding add chicken broth slowly to reserved Cheddar Bay Biscuit pieces, cubed bread, cooked onions, celery, carrots. Taste and adjust seasoning.
6. Layer mixture into a pre-greased 9X13 baking dish and bake for 20-25 minutes or until golden brown on top.
CHEDDAR BAY PUMPKIN Biscuits

SERVES 8-12 | PREP 5 MIN. | COOK 16 MIN. | READY 5 MIN

INGREDIENTS

- ¼ cup cold water
- ½ cup canned pumpkin pie mix
- ½ cup shredded sharp cheddar cheese
- 1 pouch (11.36oz) Cheddar Bay Biscuit Mix
- ½ tsp pumpkin spice
- ¼ cup honey
- ¼ cup butter
- ¼ tsp pumpkin spice

DIRECTIONS

1. Stir together water, pumpkin pie mix, cheese, ½ tsp pumpkin spice and biscuit mix until dough forms (do not overmix).

2. Scoop dough immediately into 8-10 portions (about ¼ cup each) and place 2 inches apart onto prepared baking sheet.

3. Bake 14-16 minutes or until golden brown on top. Melt butter in a microwave-safe bowl, add honey and pumpkin spice and stir until well blended.

4. Brush honey butter sauce onto each hot biscuit. Serve immediately.
CHEDDAR BAY PUMPKIN Donut Bites

SERVES 8-12 | PREP 10 MIN. | COOK 5 MIN. | READY 15 MIN

INGREDIENTS

- ¼ cup cold water
- ½ cup canned pumpkin pie mix
- ½ cup shredded sharp cheddar cheese
- 1 pouch (11.36oz) Cheddar Bay Biscuit Mix
- ½ tsp pumpkin spice
- ¼ cup powdered sugar
- ¼ tsp pumpkin spice

DIRECTIONS

1. Stir together water, pumpkin pie mix, cheese, ½ tsp pumpkin spice and biscuit mix until dough forms (do not overmix).

2. Scoop walnut-sized balls into 350 °F oil and until golden brown and fluffy.


4. *CHEF TIP*: add a drizzle of honey before sprinkling with powdered sugar.

By Chef Dustin