Red Lobster Cheddar Bay Biscuits

By Cristian Rivera and Amanda Lopez, AIS 2014

Prep time: 15 min
Cook time: 15 min
Makes about 12 biscuits, depending on size

Ingredients:

- 3 ¾ cups Bisquick mix
- 1 ½ cup water
- 2 ¼ cups shredded cheddar cheese
- 12 tbsp. butter (melted)
- 9 dashes garlic powder (or less depending on how salty you like them)
- 6 tbsp. dried parsley

Instructions:

1. Preheat oven to 400 degrees F.
2. Mix Bisquick, water and cheddar cheese in a bowl
3. Drop by spoonful's onto a cookie sheet
4. Bake at 400 degrees F. for 10 min
5. (While biscuits are baking) In another bowl mix butter, garlic powder, and parsley
6. Once the biscuits are golden brown, immediately brush the biscuits with the butter, garlic powder, and parsley mixture
7. Let sit for a few minutes to cool down, and then enjoy