

WALLA WALLA SWEET ONION BISCUITS



INGREDIENTS

2 cups flour

1 tsp sugar

3 ½ tsps Baking power

1 tsp salt

1 ½ tbsps. Shortening

5 tbsps butter

1 medium Walla Walla Sweet Onion, chopped

½ cup evaporated milk

INSTRUCTIONS

Preheat oven to 400 degrees. Mix dry ingredients together; cut in shortening. Sauté onions in butter until translucent; add to flour mixture with milk. Roll out on floured board, shape with biscuit cutter or knife and place on greased cookie sheet. Bake 15 minutes. Enjoy them while they're warm!