

roll in second batter. Shake off excess flour. Fry about 8 minutes on each side. Drain well on paper towels. Serves 4.

BUTTERMILK BISCUITS

- 2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1 tsp salt
- 1/2 tsp baking soda
- 4 Tbs lard or shortening
- 3/4 cup buttermilk

Preheat oven to 400°. Mix together flour, baking powder, salt and baking soda. Cut lard or shortening into the flour mixture. Rub gently with floured hands until mixture is crumbly. Add buttermilk and mix lightly. Roll dough onto lightly floured board or marble slab. Roll to 3/4-inch thickness, adding as little extra flour as possible. Cut dough to size of biscuit desired

(a floured glass rim will do) and place on heavily greased baking sheet. Bake for 12 to 15 minutes for regular-size biscuits or 10 to 12 minutes for small biscuits. If well covered, they will keep in the refrigerator for 1 week or more. If wrapped tightly, they can be frozen. Makes 20 regular biscuits or 40 small biscuits.

Crispy fried chicken and buttermilk biscuit recipes adapted from Southern Cooking from Mary Mac's Tea Room by Margaret Lupo (1988, Dell Publishing, \$9.95)

