



CHEDDAR BAY BISCUIT *Stuffing*

SERVES 8-12 | PREP 5 MIN. | COOK 45 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)
1/2 Cup Carrot (diced)
1 Tsp Dry Sage
1/2 Tsp Dry Thyme
2 Tbs Fresh Rosemary (chopped)
3 3/4 Cup 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.



RED LOBSTER

CHEDDAR BAY CRANBERRY *Biscuits*

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

INGREDIENTS

- ¾ cup cold water
- ½ cup shredded sharp cheddar cheese
- 1 pouch Cheddar Bay Biscuit Mix
- ½ cup dried cranberries
- Zest of an orange
- ¼ cup maple syrup
- ¼ cup butter
- ¼ tsp cinnamon

DIRECTIONS

1. Stir together water, cheese, cranberries, orange zest, 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 maple syrup and cinnamon. Stir until well blended.
4. Brush cinnamon maple butter sauce onto each HOT biscuit. Serve immediately with remaining sauce on the side for dipping.



RED LOBSTER

CHOCOLATE-DIPPED CHEDDAR BAY *Bites*

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

INGREDIENTS

3/4 cup cold water

1 pouch Cheddar Bay Biscuit Mix

1/2 tsp cinnamon

3oz dark chocolate, (or chocolate
flavor of your choice)

Peppermint bark, chopped

DIRECTIONS

1. Stir together water, cinnamon, and biscuit mix until dough forms (do not overmix).
2. Scoop walnut-sized balls into 350°F oil and fry for 2 minutes until golden brown and fluffy.
3. Melt chopped dark chocolate in a microwave-safe bowl in 30 second increments until fully melted. Dip donut bites in melted chocolate.
4. Sprinkle chocolate donut bites with chopped peppermint bark. Serve immediately.



RED LOBSTER

CHEDDAR BAY BISCUIT

Pumpkin Biscuits

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

INGREDIENTS

- 1/4 Cup Cold Water
- 1/2 Cup Canned Pumpkin Pie Mix
- 1/2 Cup Shredded Sharp Cheddar Cheese
- 1 Pouch (11.36oz.) Cheddar Bay Biscuit Mix
- 1/2 tsp Pumpkin Spice
- 1/4 Cup Honey
- 1/4 Cup Butter
- 1/4 tsp Pumpkin Spice

DIRECTIONS

1. Pre-heat oven to 425 °F
2. Stir together water, pumpkin pie mix, cheese, 1/2 tsp pumpkin spice and biscuit mix until dough forms (do not overmix).
3. Scoop dough immediately into 8-10 portions (about 1/4 cup each) and place 2 inches apart onto prepared baking sheet.
4. 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.
5. Brush honey butter sauce onto each hot biscuit. Serve immediately.



RED LOBSTER

CHEDDAR BAY BISCUIT

Pumpkin Donut Bites

SERVES 8-12 | PREP 10 MIN. | COOK 10-12 MIN.

INGREDIENTS

Apple Pie Filling

Cheddar Bay Biscuits

Melted Butter

Cinnamon Sugar

Caramel Sauce

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.
3. Sprinkle hot donut bites liberally with pumpkin spice sugar. Serve immediately.
4. *CHEF TIP: add a drizzle of honey before sprinkling with powdered sugar.