



### **BUTTERMILK AND PORK RIND (CHICHARRÓN) BISCUITS**

Featured on September 16, 2017 for “The New Southern-Latino Table” demo with Sandra Gutierrez

*From the author: “These flaky biscuits are all about the pig. One of the many things Latinos and Southerners have in common is a love of pork—from the snout, all the way to the hooves—and an addiction to pork fat transformed into lard or rinds, called chicharrones. Lard is obtained from rendering the pig’s fat slowly and gently. The rinds are made by frying the skin until it becomes crispy, crunchy, and utterly irresistible. I love to use these two forms of fat in combination. These are favorites in my home, where we often slather them with Chipotle-Honey Butter”*

### **BUTTERMILK AND PORK RIND (CHICHARRÓN) BISCUITS**

Makes 1 dozen

From *The New Southern-Latino Table: Recipes That Bring Together the Bold and Beloved Flavors of Latin America and the American South* by Sandra Gutierrez

#### **Ingredients**

2 cups self-rising flour (or 2 cups all-purpose flour, 3 teaspoons baking powder, and 1 teaspoon salt)  
½ cup finely grated pork rinds (see note)  
¼ cup chilled lard or bacon fat (or shortening, if you must)  
1 cup buttermilk  
2 tablespoons heavy whipping cream

#### **Directions**

Preheat the oven to 450°F. In a large bowl, whisk together the flour and grated pork rinds. Using a pastry blender (or two knives), cut the lard into the flour mixture until the pieces of fat are the size of baby peas. Blend in the buttermilk with a wooden spoon (I use my hands) just until the dough comes together. Turn out the dough onto a lightly floured surface and knead it gently a couple of times. Pat it into an 8-inch circle (about ½ inch thick). Using a well-floured 2 1/8-inch biscuit cutter, cut out 12 biscuits (you’ll need to gather up the dough and pat it down again lightly after the first biscuits are cut to get all 12). Place the biscuits, with sides touching, in a 10-inch springform or cake pan. With your knuckles, make a small indentation in the center of each biscuit, brush the tops of the biscuits with the cream. Bake for 20-22 minutes, or until the tops are golden brown. Serve hot with butter or with Chipotle-Honey Butter.

#### **Note**

Grate pork rinds using the smallest holes on a cheese grater or by pulsing in a food processor until they resemble bread crumbs. When cutting the biscuits, make up-and-down motions with the cutter so the biscuits don’t stick.

*(see next page for Chipotle-Honey Butter)*

## CHIPOTLE-HONEY BUTTER

Makes about ½ cup

### Ingredients

5 tablespoons unsalted butter, room temperature

2 tablespoons honey

1 teaspoon minced chipotle chiles in adobo

½ teaspoon adobo

Pinch salt

### Directions

In a medium bowl, combine the butter, honey, chipotle, adobo, and salt. Mix with a fork until well blended. Place the mixture on a sheet of parchment paper and roll it up into the parchment to form a 5-inch-long cylinder; twist the ends of the paper (like a candy wrapper) and chill for 1 hour before slicing.



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