

EPICUREAN ESSENTIALS

“Chocolate” Covered Bacon Biscuits

- 4 slices thick bacon
- 1 1/2 c whole wheat flour
- 1 1/2 c rolled oats
- 1 c all purpose flour
- 1 c wheat germ
- 1/2 c brewers yeast
- 1/2 c dry milk
- 1 t. garlic powder
- 1 - 14 oz. can low sodium chicken broth
- 5 oz. carob chips
- 2-3 t. shortening

Preheat oven to 300 degrees F.

Cook bacon until completely crisp. Drain thoroughly on paper towels then crumble or cut into very tiny pieces.

Combine all dry ingredients and stir in bacon. Pour chicken broth over the dry mixture and stir. The dough will be somewhat dry and stiff. If the dough seems too dry add water 1-2 tablespoons at a time.

Roll or pat out on a lightly floured surface. Cut into desired shapes. Regather scraps and repeat rolling, cutting and regathering until all the dough is used.

Place biscuits on a parchment or silpat lined baking sheet and cook at 300 degrees F for approximately 60 minutes or until biscuits are dry. When biscuits have finished cooking, turn off the oven and leave the

biscuits inside until the oven is completely cool. This will ensure a hard, dry biscuit.

To cover the biscuits in "chocolate", combine the carob and 2 t. shortening in a microwave proof bowl. Heat on medium power for 30 seconds. Remove from microwave and stir. Continue heating in 30 second bursts until the mixture is melted and smooth. If the mixture is not thin enough, add 1/2 to 1 t. more shortening.

Dip one end of each biscuit in the carob and place on parchment or a silpat until the carob is cool and has hardened.

Yield: approximately 45 medium biscuits