

Buttermilk Pancake Mix

PANCAKE-BATTERED BAKED CHICKEN

2 cups Augason Farms Buttermilk

Pancake Mix

1 teaspoon salt

1/2 teaspoon garlic granules

1/2 teaspoon black pepper

2 teaspoons paprika

2 1/2 to 3 lb chicken, cut up into 8 pieces

Vegetable oil

Preheat oven to 350°F. Combine buttermilk pancake mix, salt, garlic granules, pepper and paprika in a bowl. Rinse chicken pieces under cold water. Dredge each chicken piece into the dry mixture until coated. Place on 9" x 13" baking sheet. Drizzle chicken pieces with oil. Bake for 1 hour or until juices run clear.

DROP BISCUITS

1 cup Augason Farms Buttermilk

Pancake Mix

1/4 cup water

Preheat oven to 375°F. Lightly oil baking sheet. In a small bowl, combine buttermilk pancake mix and water. Stir just until blended. Using a large spoon, drop onto baking sheet. Bake 10 minutes. Yield: 3 biscuits

BUTTERMILK PANCAKE CHURROS

1/2 cup water

1 cup Augason Farms Buttermilk

Pancake Mix

Pastry bag with star nozzle tip

1/4 cup granulated sugar

1 1/2 teaspoon cinnamon

Preheat 1 inch of vegetable oil to 375°F in a skillet. Combine water and buttermilk pancake mix in medium sized mixing bowl. In separate bowl combine sugar and cinnamon. Set aside. Pour prepared pancake mixture into pastry bag using your index finger to stop the flow of the batter. Pipe the dough in straight line into the hot oil. Fry until golden brown; drain on paper towels. Roll warm churros in cinnamon-sugar mixture to coat.