



## Bacon and Black Pepper Biscuits

Makes 8-10 biscuits

### Biscuits

2 ½ cups unbleached all-purpose flour  
1-1 ½ cups buttermilk  
6 thick cut strips of bacon, cut into small pieces  
1 tablespoon ground black pepper  
¼ cup butter

### Gravy

¼ cup flour  
2 tablespoons butter  
2 cups milk  
1 teaspoon ground black pepper  
Remaining cooked bacon

### Directions

1. In a skillet cook the bacon until it is golden and crisp, turn off the heat off, remove bacon, and drain on a paper towel. Save the drippings in the pan for the gravy.
2. In a bowl add the flour, pepper, and half the cooked bacon mix well. Add in the butter and mix with your hands or a pastry cutter until the butter and flour resembles coarse crumbs. Add in ¾ of the buttermilk and mix until combined, add in the additional milk if the dough seems dry.
3. Turn out the biscuit dough onto a clean surface, you may not need any extra flour to dust the counter with if there are still crumbly bits of flour in the bowl.
4. Gently press the dough into a rectangle shape that's about 2 inches thick. Take a scraper and fold the biscuit dough in half, longwise. Not all the dough will come together. Pat the dough back into the rectangle shape about 2 inches thick and fold in half again. Press the dough into a rectangle shape for the 3<sup>rd</sup> time. Fold in half one last time. Press dough out into a rectangle shape 1" thick.
5. Dip biscuit cutter in some flour then press into the dough, do not twist the cutter, just lift straight out and place the cut biscuit in a parchment lined Dutch oven. Continue to cut out biscuits until all the dough is used or there is no more room in the Dutch oven. Save any leftover dough in a plastic zip top pan and place in the freezer, you can use it as

topping for chicken and dumplings.

### Over the Fire

Once your campfire logs have burned down and you are able to hold your hand over the coals for about 4-6 seconds you are ready to cook. Carefully place the Dutch oven on a trivet or heat stand. Place the hot coals in a circle pattern around the base of the Dutch oven. Place the lid on the Dutch oven and add a light layer of coals on top of the lid.

### Cooking Directions

Set timer for 3 minutes, when the time is up carefully rotate the Dutch oven 180 degrees and the lid and additional ¼ turn. Set your timer for 3 minutes then rotate the Dutch oven 180 degrees and the lid an additional ¼ turn after it sounds. Set your timer for 3 minutes. When your timer goes off, carefully lift the hot lid and see if the biscuits are golden brown, take a fork and lift one to check for browning. If they are cooked, remove them from the heat. If the bottom is browned but the tops are not, move the base off the hot coals, replace the lid and add a few extra hot coals to the lid. Set your timer for 3 minutes then check for doneness.

### Gravy

Heat your skillet with the bacon grease over the fire while the biscuits are cooking. Add in the butter and cook until melted. Add in the flour and whisk so no lumps form, cook until the flour develops a light caramel color, 3 minutes. Slowly add in the milk and whisk so no lumps form. Add in the pepper and bacon stir well and remove from heat and serve with the biscuits.

*Learn more about The Campground Gourmet at <http://thecampgroundgourmet.com/> and watch Kate in action on Rollin' On TV - <https://rollinontv.com/>*