

Country Boy Cougar Bait Biscuits

A RECIPE FROM THE COUNTRY BOY KITCHEN - GEORGETOWN

ingredients

- 4 cups of Bisquick
- 1/4 - 1/2 cup sugar (depends on how sweet you want your biscuits)
- 12 oz of Cougar Bait Beer
- 2 tbs. butter, melted

Honey Butter

- 4 tbs, Local honey
- 2 tbs. butter, melted

directions

- Preheat oven to 400 degrees

Biscuits

- Mix bisquick, sugar, Cougar Bait beer and butter. Adjusting sugar to how sweet you want it. Pour into well greased muffin tins. Bake 15-20 minutes
- Mix local honey and melted butter
- Serve over warm biscuits