

Recipe for Chile-Cheese Biscuits with Avocado Butter
from *The New Southern Latino Table* by Sandra Gutierrez

[[csr notes: This recipe yielded 17 biscuits for me, rather than the 12 indicated in the recipe. They freeze beautifully. If you have trouble finding the *queso seco*, take the time to look for a Latin or Mexican market in your neighborhood. You'll love knowing where it is. Also, if you don't have self-rising flour, simply add 1 tablespoon of baking powder and 1 teaspoon salt to 2 cups of all-purpose flour and proceed as directed.]]

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For the biscuits:

2 cups self-rising flour
1 cup grated queso seco (use Parmesan cheese in a bind)
1 teaspoon ancho (or pasilla) chile powder
1/4 cup chilled lard, bacon fat, or shortening
1 poblano chile, roasted, peeled, seeded, deveined, and finely chopped
1 to 1-1/4 cups buttermilk
3 tablespoons heavy whipping cream

For the avocado butter:

2 Hass avocados
2 teaspoons lime juice
1/2 teaspoon salt, or to taste
Pinch freshly ground black pepper
Pinch dried Mexican oregano (optional)

Preheat the oven to 475°F. In a large bowl, whisk together the flour, cheese, and chile powder. Using a pastry blender (or two knives), cut the lard into the flour mixture until it resembles coarse sand. Stir in the chiles.

Gradually add the buttermilk, mixing the dough with a wooden spoon or your hands just until it holds together (you may not need all of the buttermilk). 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 1/2 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 knuckle, make a small indentation in the center of each biscuit; brush the tops of the biscuits with the cream. Bake for 18-22 minutes, or until the tops are golden brown.

To make the avocado butter, halve and pit the avocados; scoop out the flesh with a spoon into a medium bowl and mash into a smooth paste. Add the lime juice, salt, pepper, and oregano (if using) and stir until combined. Serve the hot biscuits with avocado butter.