



## Biscuit Sandwich Recipe Book

*Made with Pillsbury™ Golden Buttermilk Biscuits*

Pillsbury™ Baked Biscuits offer an easy way to change up your menu and give your patrons the choices they want. **Upgrade** a **sandwich recipe** or create a **sweet new dessert** option. Go as **simple** or as **creative** as you like. Use this recipe book as **inspiration**, a guide to **add variety** to your menu and a way to **elevate current offerings**.

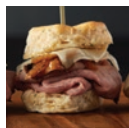
### About Pillsbury™

Pillsbury™ is **America's #1 brand** in foodservice baked biscuits<sup>1</sup> and a leader in baking. With more than **150 years of experience**, Pillsbury™ makes it easy for bakers, operators and chefs to do what they do best—**serve quality food to delight patrons all day long**.

Pillsbury™ Baked Biscuits are great for **takeout & delivery!**  
An extended hold time helps them keep their **fresh taste** and **texture for hours**.



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# French Onion Roast Beef Sliders

*Yield: 12 sandwiches*





## Ingredients

weight    measure

Pillsbury™ Frozen Baked Golden Buttermilk Mini Biscuits (06234)	1 oz	12 each
Butter	2 oz	¼ cup
Onions, thinly sliced	1 lb	4 cups
Kosher salt		1 tsp
Beef broth	4 oz	½ cup
Worcestershire sauce		1 Tbsp
Roast beef, sliced, warm	12 oz	12 each
Swiss cheese slices	3 oz	12 each

*Note: Image features Pillsbury™ Garlic & Cheddar Frozen Biscuit Dough, 1.2 oz (06331)*

## Preparation

1. **Thaw** and heat biscuits as directed on package; keep warm until needed.
2. **Melt** butter in large skillet over medium heat; add onions and salt.
3. **Stir** often until onions are deep golden brown, approx. 20 minutes.
4. **Stir** in beef broth and Worcestershire sauce, scraping any brown bits from pan; bring to a simmer and reduce liquid by  $\frac{3}{4}$ .
5. **Remove** from heat and allow to cool.

## Assembly

1. **Place** bottom half of biscuit on parchment-lined half sheet pan; top with approx. 1 oz roast beef.
2. **Spread** on 1 Tbsp onions followed by a cheese slice and the other biscuit piece.
3. **Heat** until cheese is melted; serve warm.

## Bake

Convection Oven	325°F	1-2 minutes
Standard Oven	375°F	2-3 minutes



## **Corned Beef Biscuit Sandwich**

*Yield: 12 sandwiches*

## Ingredients

weight

measure

Pillsbury™ Easy Split™ Frozen

Baked Golden Buttermilk

Biscuit (06237)

2.85 oz 12 each

Yellow mustard

2.5 oz ¼ cup

Swiss cheese slices

1 lb 8 oz 24 each

Corned beef slices, thin

2 lb 4 oz 36 each

*Note: Image features Pillsbury™ Southern Style Easy Split™ Frozen Biscuit Dough, 3.17 oz (06249) prepared as a pretzel bun*

## Preparation

1. **Thaw** and heat biscuits as directed on package; keep warm until needed.

## Assembly

1. **Split** warm biscuits in half and spread ½ tsp mustard on biscuit covering both top and bottom.
2. **Top** with 0.5 oz sliced Swiss cheese, 3 oz sliced corned beef and repeat with 0.5 oz Swiss cheese on top.
3. **Place** top half of biscuit onto each sandwich and serve.

# Smoked Dilly Sandwich

Yield: 24 sandwiches

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## TIP:

Try adding cucumbers, other fresh veggies, or serving open-faced for variety.

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Ingredients	weight	measure
Pillsbury™ Baked Biscuit Easy Split™ Golden Buttermilk (06236)	2.25 oz	24 each
<b>Dill Sauce</b>		
Sour cream	2 lb	4 cups
Lemon juice	2 oz	¼ cup
Dill, fresh, chopped	2 oz	¾ cup
Green onions, fresh, chopped	1 oz	¼ cup
Kosher salt		1 Tbsp
Black pepper		1 tsp
Tomato slices, fresh	3 lb 8 oz	6 each
Smoked salmon, thinly sliced	1 lb 8 oz	

## Preparation

1. **Thaw** and heat biscuits as directed on package; keep warm until needed.

### Dill Sauce

2. **Combine** sauce ingredients in large mixing bowl; whisk until smooth and well-blended. Cover and refrigerate overnight for optimum flavor.

## Assembly

1. **Split** warm biscuits in half; spread 1 ¾ Tbsp of Dill Sauce on bottom piece.
2. **Add** approx. 2 oz of tomato slices and 1 oz of smoked salmon.
3. **Top** with 1 ¾ Tbsp Dill Sauce and other biscuit half; serve immediately.

# Buffalo Sausage and Biscuit Sandwich

*Yield: 12 sandwiches*



## Ingredients

Pillsbury™ Easy Split™ Frozen  
Baked Golden Buttermilk  
Biscuit (06237)

weight

measure

2.85 oz 12 each

### **Buffalo Sauce**

Franks™ RedHot™ Buffalo Sauce  
Mayonnaise  
Franks™ Buffalo Seasoning

6 oz ¾ cup

6 oz ¾ cup

½ cup

Sausage patty,  
fully cooked, warm

1 lb 8 oz 12 each

Blue cheese crumbles

12 oz 1 ½ cups

Fried eggs

12 each

*Note: Trademarks referred to herein are the properties of their respective owners.*

## Preparation

1. **Thaw** and heat biscuits as directed on package; keep warm until needed.

### **Buffalo Sauce**

2. **Combine** Buffalo Sauce, mayonnaise and buffalo seasoning in a small bowl; keep refrigerated until needed.

## Assembly

1. **Split** warm biscuits in half; spread approximately 1 oz Buffalo Sauce onto biscuit.
2. **Layer** one sausage patty, 2 Tbsp blue cheese crumbles and a fried egg.
3. **Top** with remaining biscuit piece and serve warm.

# Monte Cristo Biscuit

Yield: 12 sandwiches



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## TIP:

For extra indulgence  
add a fried egg on top.

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## Ingredients

weight

measure

Pillsbury™ Baked Biscuit Easy Split™ Golden Buttermilk (06236)	2.25 oz	12 each
Ham, sliced	2 lb 4 oz	
Provolone cheese, sliced	12 oz	
Strawberry jam	2 oz	¼ cup
Powdered sugar		

*Note: Image features Pillsbury™ Whole Grain-Rich, Easy Split™  
Frozen Baked Biscuit, 2oz (32271)*

## Preparation

1. **Thaw** and heat biscuits as directed on package; keep warm until needed.
2. **Split** warm biscuits in half and fill with ham and cheese; spread 1 tsp strawberry jam on inside of top biscuit.
3. **Heat** in 350°F convection oven 5-7 minutes or until internal temperature reaches 165°F, cheese is melted and biscuit top is toasted.
4. **Remove** from oven and immediately dust with a pinch of powdered sugar; serve warm.

# Sausage, Fried Egg Biscuit Sandwich with Peach-Jalapeño Mustard and Pickled Onions

*Yield: 12 sandwiches*



Ingredients	weight	measure
Pillsbury™ Easy Split™ Frozen Baked Golden Buttermilk Biscuit (06237)	2.85 oz	12 each
Peach preserves	6 oz	¾ cup
Dijon mustard	2 oz	¼ cup
Jalapeño, minced	2 oz	¼ cup
Hormel Natural Choice® Sausage Patty, fully cooked (54885), warm	1 lb 8 oz	12 each
Fried egg		12 each
Pickled onions, prepared	1 lb	3 cups

## Preparation

1. **Thaw** and heat biscuits as directed on package; keep warm until needed.
2. **Combine** peach preserves, mustard and jalapeños in a small bowl.

## Assembly

1. **Split** warm biscuit into top and bottom halves; spread with mustard mixture.
2. **Top** with sausage patty, fried egg and pickled onions; serve warm.

# Turkey Club Biscuit Sandwich

*Yield: 12 sandwiches*



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## **TIP:**

This is a great recipe to use with leftover biscuits. Cook egg to order for more customization if desired.

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## Ingredients

weight

measure

Pillsbury™ Baked Biscuit  
Easy Split™ Golden  
Buttermilk (06236)

2.25 oz 12 each

Muenster cheese slices

12 oz 12 each

Scrambled eggs

1 lb 8 oz 12 each

Deli turkey, thin slices

12 oz 24 each

Bacon slices, cooked

12 oz 24 each

Tomato slice, fresh

1 lb 12 each

### **Avocado Cream Spread**

Avocados, fresh

1 lb 2 oz 3 each

Mayonnaise

1 lb 2 cups

Lime juice

2 Tbsp

Garlic salt

1 Tbsp

Cumin, ground

1 ½ tsp

## Preparation

1. **Thaw** and heat biscuits as directed on package; keep warm until needed.

### **Avocado Cream Spread**

2. **Mash** avocado flesh in small mixing bowl until smooth.
3. **Add** mayonnaise, lime juice, garlic salt and cumin; stir until well blended.
4. **Cover** and refrigerate until needed.

## Assembly

1. **Split** warm biscuits in half and add 1 slice of cheese to the bottom piece.
2. **Layer** on 1 scrambled egg, 2 turkey slices, 2 pieces cooked bacon and 1 tomato slice.
3. **Place** #70 scoop of Avocado Cream Spread and top with remaining biscuit half.
4. **Serve** immediately.

# Southwestern Baked Biscuit Breakfast Sandwich

*Yield: 12 sandwiches*



## Ingredients

	weight	measure
Pillsbury™ Baked Biscuit Easy Split™ Golden Buttermilk (06236)	2.25 oz	12 each
Ground chorizo, raw	1 lb	2 cups
Eggs, large	1 lb 8 oz	12 each
Red pepper sauce		5 dashes
Pepper jack cheese, shredded	4 oz	1 cup



## Preparation

1. **Thaw** and heat biscuits as directed on package; keep warm until needed.

## Filling

2. **Cook** chorizo in skillet until brown; drain well and transfer to a bowl.
3. **Cook** eggs in skillet to a soft scramble; add red pepper sauce and cooked chorizo.
4. **Stir** to blend and remove from heat.

## Assembly

1. **Split** warm biscuits in half; add #16 scoop (1.5 oz) filling over each biscuit half.
2. **Sprinkle** 1 ½ Tbsp shredded cheese on top.
3. **Serve** immediately.

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### TIPS:

*Spice it up and add extra red pepper sauce as desired.*

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*Add sliced avocado for freshness.*

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# Honey Butter Biscuit with Sweet & Spicy Peach Sauce

*Yield: 20 servings*





## Ingredients

weight      measure

Pillsbury™ Baked Biscuit Easy Split™

Golden Buttermilk (06236)      2.25 oz      20 each

Butter, unsalted, melted      2 oz      ¼ cup

Honey      3 oz      ¼ cup

### Sauce

Juice from canned fruit      1 lb 8 oz      3 cups

General Mills™ Biscuit Gravy Mix (11031)

Water, cool, approx. 72°F      1 lb 8 oz      3 cups

Brown sugar, packed      4 oz      ½ cup

Cinnamon, ground      1 tsp

Nutmeg, ground      ¼ tsp

### Garnishes

Peach slices, canned, juice reserved      5 lb      80 each

Pecans, chopped      4 oz      1 cup

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### TIP:

*Can be layered ahead and baked as individual peach biscuit cobblers or baked in hotel pan and served buffet style.*

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## Preparation

1. **Melt** butter and honey together in small saucepan over low heat.
2. **Place** biscuits on parchment-lined half sheet pan in 4x5 pattern, biscuits touching.
3. **Brush** tops of frozen biscuits with honey butter and bake as directed below.

## Bake

Convection Oven*	350°F	8-10 minutes
Standard Oven	400°F	10-12 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

## Sauce

4. **Drain** juice from canned peaches to measure 3 cups. Set aside.
5. **Mix** gravy mix and  $\frac{3}{4}$  cup water in mixing bowl with whisk until lumps are dissolved.
6. **Heat** remaining water, canned fruit juice, brown sugar, cinnamon and nutmeg to boiling in heavy saucepan.
7. **Stir** in dissolved gravy and water mixture.
8. **Beat** with whisk until well blended and sauce thickens, about 1 minute.
9. **Remove** from heat.

## Assembly

1. **Split** warm biscuits in half, placing bottom half of biscuit on plate.
2. **Layer** 4 peach slices on bottom half of each biscuit.
3. **Ladle** 2 oz sweet and spicy peach sauce over peaches.
4. **Deposit** 1 Tbsp chopped pecans evenly on top of peach sauce, and top with remaining biscuit half.

# Notes





For more recipe inspiration, visit  
**[pillsburyprofessional.com](http://pillsburyprofessional.com)**