



# Meal MAKERS

Pillsbury® biscuit edition



2.8 billion biscuits are served in restaurants each year – more than toast or English muffins combined!<sup>1</sup> Pillsbury® Biscuits deliver the homemade experience your patrons want. They are delicious all on their own or as a versatile ingredient!



The recipes in this collection offer more than a dozen delicious ways to use Pillsbury Biscuits. You'll find desserts, breakfast items, bakery treats, appetizers and more! All recipes have clear instructions, complete ingredient lists and comprehensive nutritional information. Best of all, Pillsbury® Biscuits make them easy to prepare.

We are pleased to share these creative restaurant-inspired menu items with you, created by our General Mills Culinary team – inspired by you, our amazing Foodservice operators! You may be surprised at how versatile biscuits can be - Bon Appétit!





# TABLE OF CONTENTS

**Breakfast** ..... 4

**Lunch** ..... 11

**Appetizers** ..... 19

**Dessert** ..... 22





# Breakfast

# Breakfast



## Breakfast Biscuit Strata

32 SERVINGS

### INGREDIENTS

Pillsbury™ Southern Style Frozen Dough Biscuits, 2.2 oz (06252)  
 Cornmeal, yellow  
 Tomatoes, sundried, diced  
 Sausage, cooked, diced  
 Pimiento, diced  
 Spinach, fresh, roughly chopped  
 Eggs, whole, large  
 Sour cream  
 Milk  
 Old El Paso™ Taco Seasoning Mix  
 Cheese, Cheddar, shredded

### WEIGHT

### MEASURE

1 lb 1 1/2 oz	8 each
1 oz	1/4 cup
2 oz	1/4 cup
10 oz	1 1/2 cups
2 oz	1/4 cup
3 oz	4 1/2 cups
2 lb	18 each
8 oz	1 cup
8 oz	1 cup
1 oz	2 tsp
12 oz	3 cups

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

Calories: 170  
 Calories from Fat: 100  
 Total Fat: 12g  
 Saturated Fat: 5g  
 Trans Fat: 1g  
 Cholesterol: 125mg  
 Sodium: 320mg  
 Total Carbohydrate: 8g  
 Dietary Fiber: 0g  
 Sugars: 2g  
 Protein: 8g

% Daily Value\*: Vitamin A 15%, Vitamin C 2%, Calcium 10%, Iron 6%

**Exchanges:** 1/2 Starch; 0 Fruit; 0 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 1 1/2 Fat

**Carbohydrate Choice:** 1/2

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

1. Thaw biscuits at room temperature for approx. 10 minutes; cut each biscuit into quarters.
2. Sprinkle cornmeal in bottom of greased 2-inch full steam table pan; spread biscuit quarters evenly.
3. Add tomatoes, sausage, pimiento and spinach evenly.
4. Beat in mixing bowl the eggs, sour cream, milk and seasoning; whisk until well combined.
5. Pour egg mixture evenly into pan; sprinkle with cheese.
6. Bake as directed below, or until knife inserted in center comes out clean; serve warm.

#### Bake

Convection Oven\* 300°F 40-45 minutes

Standard Oven 350°F 45-50 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 20 minutes of baking.



# Breakfast



## Individual Biscuit Quiches

12 SERVINGS

### INGREDIENTS

	WEIGHT	MEASURE
Pillsbury™ Southern Style Frozen Dough Biscuits, 2.2 oz (06252)	26.4 oz	12 each
Eggs, large, whole	24 oz	12 each
Garlic salt		1 tsp
Flour, all-purpose	1.5 oz	1/4 cup
Sausage, fully cooked, crumbled	5 oz	1 cup
Cheese, Cheddar, shredded	4.25 oz	1 cup Method

### DIRECTIONS

1. Thaw biscuit pucks, covered, for 30 minutes at room temperature or overnight in refrigerator.
2. Spray muffin cups and top of jumbo muffin pan generously with pan spray.
3. Beat eggs and garlic salt together with whisk, and hold under refrigeration.
4. Dust work surface and rolling pin with flour, and roll biscuits out into 6-inch disks.
5. Place biscuit disks into jumbo muffin cups, and gently press dough against bottom and up side of each cup.
6. Place 1 Tbsp sausage in each biscuit cup.
7. Ladle 2 oz egg mixture on top of sausage.
8. Sprinkle 1 Tbsp cheese over egg in each biscuit cup.

#### Bake

Convection Oven\* 325°F 16-20 minutes

Standard Oven 375°F 23-27 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 quiche)

Calories: 340

Calories from Fat: 180

Total Fat: 20g

Saturated Fat: 7g

Trans Fat: 4g

Cholesterol: 230mg

Sodium: 860mg

Total Carbohydrate: 26g

Dietary Fiber: 0g

Sugars: 3g

Protein: 15g

% Daily Value\*: Vitamin A 8%, Vitamin C 0%, Calcium 8%, Iron 10%

**Exchanges:** 1 1/2 Starch; 0 Fruit; 0 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 2 1/2 Fat

**Carbohydrate Choice:** 2

\*Percent Daily values are based on a 2,000 calorie diet

# Breakfast



## Sticky Biscuits

28 SERVINGS (1 SERVING = 1 BISCUIT)

### INGREDIENTS

Butter, unsalted  
 Sugar, brown, packed  
 Pancake syrup  
 Cinnamon, ground  
 Cranberries, dried  
 Apricots, dried, diced  
 Walnuts, chopped  
 Pillsbury™ Southern Style  
 Frozen Dough Biscuits, 2.2 oz (06252)

### WEIGHT

8 oz  
 14 oz  
 8 oz  
 7.5 oz  
 7.5 oz  
 4.5 oz  
 3 lb 13.5 oz

### MEASURE

1 cup  
 2 cups  
 3/4 cup  
 1 Tbsp  
 1 1/2 cups  
 1 1/2 cups  
 1 cup  
 28 each

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 biscuit)

Calories: 400

Calories from Fat: 160

Total Fat: 17g

Saturated Fat: 6g

Trans Fat: 4.5g

Cholesterol: 15mg

Sodium: 600mg

Total Carbohydrate: 55g

Dietary Fiber: 1g

Sugars: 27g

Protein: 5g

% Daily Value\*: Vitamin A 10%, Vitamin C 0%, Calcium 2%, Iron 8%

**Exchanges:** 1 1/2 Starch; 0 Fruit; 2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 3 1/2 Fat

**Carbohydrate Choice:** 3 1/2

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

1. Melt butter in medium saucepan over low heat; add brown sugar, syrup, cinnamon and fruit.
2. Heat until sugar dissolves, remove from heat and pour evenly in bottom of greased 2-inch full steam table pan.
3. Layer with walnuts and top with biscuits in 4x7 pattern.
4. Bake as directed below; immediately turn pan upside down onto parchment-lined full sheet pan.
5. Let stand for 1 minute and serve warm.

#### Bake

Convection Oven\* 300°F 29-33 minutes

Standard Oven 350°F 33-37 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking. Tip: Use other combinations of dried fruits and nuts, such as raisins and pecans if desired.

# Breakfast



## Baked Egg Biscuit Cups

12 SERVINGS

### INGREDIENTS

Ham 5.5 oz	1 cup	
Pillsbury™ Southern Style Frozen Dough Biscuits, 2.2 oz (06252)	26.4 oz	12 each
Flour, all-purpose	1.5 oz	1/4 cup
Spinach, fresh, chopped	4.5 oz	1 cup
Eggs, large, whole	24 oz	12 each
Cheese, Parmesan, shredded	3.75 oz	1 cup

### DIRECTIONS

1. Chop ham into small dice. Set aside.
2. Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
3. Spray muffin cups and top of jumbo muffin pan generously with pan spray.
4. Sprinkle work surface and rolling pin lightly with flour, and roll out biscuits to 5 1/2-inch disks.
5. Place biscuit disks into jumbo muffin cups, and gently press dough against bottom and up side of each cup.
6. Add 1 Tbsp diced ham to each biscuit cup, and top with 1 Tbsp chopped spinach.
7. Add 1 whole egg to each cup, and top with 1 Tbsp shredded Parmesan.

#### Bake

Convection Oven\* 325°F 16-20 minutes

Standard Oven 375°F 22-26 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 biscuit cup)

Calories: 320

Calories from Fat: 150

Total Fat: 17g

Saturated Fat: 6g

Trans Fat: 4g

Cholesterol: 225mg

Sodium: 970mg

Total Carbohydrate: 26g

Dietary Fiber: 0g

Sugars: 3g

Protein: 16g

% Daily Value\*: Vitamin A 10%, Vitamin C 0%, Calcium 15%, Iron 10%

**Exchanges:** 1 1/2 Starch; 0 Fruit; 0 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 2 Fat

**Carbohydrate Choice:** 2

\*Percent Daily values are based on a 2,000 calorie diet



# Breakfast



## Cinnamon Biscuit Chips

70 SERVINGS (1 SERVING = 1 CHIP)

### INGREDIENTS

Pillsbury™ Southern Style  
Frozen Baked Biscuits, 2.0 oz (06285)  
Butter  
Sugar, granulated  
Cinnamon, ground  
Gold Medal™ Ready-to-spread  
Vanilla Crème Icing (11216)

### WEIGHT

1 lb 4 oz

8 oz

7 oz

5 oz

### MEASURE

10 each

1 cup

1 cup

1 tsp

1/2 cup

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 chip)

Calories: 70

Calories from Fat: 40

Total Fat: 4.5g

Saturated Fat: 2g

Trans Fat: 1g

Cholesterol: 5mg

Sodium: 100mg

Total Carbohydrate: 8g

Dietary Fiber: 0g

Sugars: 4g

Protein: 0g

% Daily Value\*: Vitamin A 0%, Vitamin C 0%, Calcium 0%, Iron 0%

**Exchanges:** 0 Starch; 0 Fruit; 0 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 1 Fat

**Carbohydrate Choice:** 1/2

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

1. Remove biscuits from freezer and allow to thaw slightly, approximately 15 minutes.
2. Cut each biscuit into seven 1/4-inch slices.
3. Melt butter in small bowl in microwave.
4. Mix sugar and cinnamon in another small bowl until well blended.
5. Brush each biscuit slice with butter on both sides.
6. Toss biscuit slices in cinnamon sugar mixture, until coated.
7. Place biscuit slices in 5x7 pattern on 2 greased or parchment-lined sheet pans.

#### Bake

Convection Oven\* 325°F 12-17 minutes

Standard Oven 350°F 18-23 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.

### FINISHING

1. Melt vanilla icing in microwave until free flowing. Drizzle icing over cooled biscuit chips.

# Breakfast



## Down Home Danish

12 SERVINGS

### INGREDIENTS

Pillsbury™ Southern Style  
Frozen Dough Biscuits, 2.2 oz (06252)  
Egg, large, whole  
Water, cool (approx. 72°F)  
Almonds, sliced  
Pie filling, cherry, prepared  
Gold Medal™ Ready-to-spread  
Vanilla Crème Icing (11216)

### WEIGHT

26.4 oz  
2 oz  
1 oz  
1.5 oz  
8.5 oz  
5 oz

### MEASURE

12 each  
1 each  
2 Tbsp  
1/3 cup  
3/4 cup  
1/2 cup

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 Danish)

Calories: 270

Calories from Fat: 100

Total Fat: 11g

Saturated Fat: 3g

Trans Fat: 4g

Cholesterol: 20mg

Sodium: 620mg

Total Carbohydrate: 36g

Dietary Fiber: 0g

Sugars: 14g

Protein: 5g

% Daily Value\*: Vitamin A 0%, Vitamin C 0%, Calcium 0%, Iron 8%

**Exchanges:** 1 Starch; 0 Fruit; 1 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 2 Fat

**Carbohydrate Choice:** 2 1/2

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

1. Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
2. Place biscuit pucks in 3x4 pattern on parchment-lined full sheet pan.
3. Thumbprint each biscuit puck to create a well approximately 1 inch in diameter.
4. Beat egg and water together with whisk until well combined to make egg wash.
5. Brush each biscuit puck with egg wash.
6. Sprinkle biscuit pucks with sliced almonds.
7. Fill each thumbprint with approximately 1 Tbsp pie filling.

#### Bake

Convection Oven\* 325°F 8-12 minutes

Standard Oven 375°F 12-16 minutes

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

### FINISHING

1. Heat vanilla icing in microwave until melted.
2. Drizzle danish with melted icing, and serve warm.



Lunch



# Lunch



## Chicken in a Biscuit Waffle Sandwich

24 SERVINGS (1 SERVING = 1 SANDWICH)

### INGREDIENTS

Pillsbury™ Garlic & Cheddar  
Biscuit Dough (06331)

Jelly, hot pepper

Chicken tenders, breaded, 2 oz each, fully cooked

Coleslaw, prepared

### WEIGHT

3 lb 10 oz

10 oz

3 lb

1 lb 2 oz

### MEASURE

48 each

3/4 cup

24 each

4 1/2 cups

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 sandwich)

Calories: 410

Calories from Fat: 210

Total Fat: 23g

Saturated Fat: 8g

Trans Fat: 0g

Cholesterol: 25mg

Sodium: 990mg

Total Carbohydrate: 39g

Dietary Fiber: 1g

Sugars: 10g

Protein: 13g

% Daily Value\*: Vitamin A 10%, Vitamin C 25%, Calcium 0%, Iron 4%

**Exchanges:** 1 Starch; 0 Fruit; 1 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 1 1/2 Lean Meat; 0 High-fat Meat; 3 1/2 Fat

**Carbohydrate Choice:** 2 1/2

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

1. Thaw biscuit pucks covered, 30 minutes at room temperature or overnight under refrigeration.
2. Place one biscuit onto well-oiled waffle iron, preheated to 375°F.
3. Bake for 60-90 seconds or until golden brown; repeat for remaining biscuits.
4. Spread 2 tsp hot pepper jelly over one waffle; top with cooked 2 oz chicken tender, 0.75 oz (#40 scoop) coleslaw and a plain waffle.
5. Repeat steps for additional portions; serve warm

# Lunch



## Italian Biscuit Wraps

12 SERVINGS

### INGREDIENTS

#### BISCUIT WRAP

Pillsbury™ Southern Style Easy Split®  
Frozen Dough Biscuits, 3.17 oz (06249)

Flour, all-purpose

#### SANDWICH FILLING

Roast beef, sliced

Prosciutto, thin sliced

Salami, sliced

Cheese, Cheddar, sharp, shredded

Mustard, spicy, prepared

#### EGG WASH

Eggs, large, whole

Water, cool (approx. 72°F)

Salt, kosher

Pepper, black, coarse, ground

### WEIGHT

### MEASURE

2 lb 6 oz

1 oz

1 lb 8 oz

6 oz

12 oz

12 oz

6 oz

2 oz

1 oz

1 lb 2 oz

12 each

1/4 cup

4 slices

12 slices

12 slices

3 cups

12 Tbsp

1 each

2 Tbsp

2 Tbsp

4 1/2 cups

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 wrap)

Calories: 640

Calories from Fat: 320

Total Fat: 36g

Saturated Fat: 13g

Trans Fat: 8g

Cholesterol: 115mg

Sodium: 3210mg

Total Carbohydrate: 43g

Dietary Fiber: 0g

Sugars: 5g

Protein: 36g

% Daily Value\*: Vitamin A 6%, Vitamin C 0%, Calcium 15%, Iron 25%

**Exchanges:** 1 1/2 Starch; 0 Fruit; 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 1 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 1 High-fat Meat; 2 Fat

**Carbohydrate Choice:** 3

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

#### BISCUIT WRAP

1. Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
2. Sprinkle work surface and rolling pin with flour, and roll biscuit pucks out into 6-inch circles.

#### SANDWICH FILLING

1. Cut each slice of roast beef into thirds.
2. Layer each biscuit circle with 1 slice of the prosciutto, 1 slice of the salami and 1/3 slice of the roast beef.
3. Sprinkle 1 oz (1/4 cup) of the shredded cheese over each biscuit wrap. Add 1 Tbsp spicy mustard over cheese.
4. Fold biscuit into a wrap, tucking side edges in and then rolling up. Place seam side down on greased or parchment-lined full sheet pan.

#### EGG WASH

1. Beat egg and water in small mixing bowl with fork until well blended.
2. Brush egg wash evenly over filled biscuit wrap.
3. Sprinkle approximately 1/2 tsp salt and 1/2 tsp black pepper over each biscuit wrap.

#### Bake

Convection Oven\* 325°F 8-10 minutes

Standard Oven 375°F 10-12 minutes

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

# Lunch



## Gyro Bites

64 SERVINGS (1 SERVING = 2.5 OZ PORTION)

### INGREDIENTS

#### GYRO WRAP

Pillsbury™ ZT Frozen Whole Grain-Rich  
Mini Biscuit Dough 1.25 oz (32269)

#### TURKEY FILLING

Turkey, ground, 90/10

Paprika, ground

Herbs de Provence, chopped

Salt, Kosher

Pepper, black, ground

#### TZAZIKI SAUCE

Yoplait® Greek Nonfat Plain Yogurt (38414)

Cucumber, unpeeled, seeded, cut into strips

Onion, red, halved, thinly sliced

Garlic, minced

Juice, lemon

Dill, fresh, chopped

Salt, Kosher

Pepper, black, ground

#### TOPPINGS

Oil, olive

Herbs de Provence, chopped

Tomato, fresh, diced

Lettuce, iceberg, shredded

### WEIGHT

### MEASURE

2 lb 8 oz 32 each

4 lb 8 cups

1 oz 1/3 cup

0.5 oz 1/3 cup

1 Tbsp

1 Tbsp

1 lb 2 cups

12 oz 2 cups

4 oz 1 cup

2 Tbsp

1.5 oz 1/8 cup

1/4 cup

1 Tbsp

1 tsp

2.5 oz 1/3 cup

0.5 oz 1/3 cup

8 oz 1 1/4 cups

8 oz 3 1/4 cups

### DIRECTIONS

#### PREP

1. Thaw and cover biscuit dough on parchment-lined sheet pan for at least 3 hours under refrigeration.

#### FILLING

1. Combine all ingredients in large skillet, incorporating dry ingredients evenly.
2. Cook over medium heat, stirring occasionally until meat is browned.  
CCP: Cook ground turkey to 165°F.  
CCP: Hold Turkey Filling at >140°F until ready to serve.

#### TZAZIKI SAUCE

1. Stir together all ingredients in large mixing bowl with whisk until combined.  
CCP: Keep Yoplait® Greek Nonfat Plain Yogurt refrigerated <40°F until ready to serve.
2. Serve immediately or refrigerate until needed.

#### GYRO

1. Cut each biscuit in half; then roll each half biscuit on flour-dusted bench to 1/8" thickness round using a flour dusted rolling pin.
2. Place each half biscuit 1 inch apart on parchment-lined baking sheet.
3. Brush each half round with approximately 1/4 tsp olive oil, and sprinkle with approximately 1/4 tsp Herbs de Provence.

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 2.5 oz portion)

Calories: 130

Calories from Fat: 50

Total Fat: 6g

Saturated Fat: 2g

Trans Fat: 0g

Cholesterol: 20mg

Sodium: 220mg

Total Carbohydrate: 9g

Dietary Fiber: 1g

Sugars: 2g

Protein: 9g

% Daily Value\*: Vitamin A 6%, Vitamin C 0%, Calcium 4%, Iron 4%

**Exchanges:** 1/2 Starch; 0 Fruit; 0 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 1 Fat

**Carbohydrate Choice:** 1/2

\*Percent Daily values are based on a 2,000 calorie diet

#### BAKE

Convection oven\* 375°F 4-6 minutes

Standard oven 425°F 8-10 minutes

\*Rotate pans baked in a convection oven one-half turn (180°) after 2 minutes of baking.

#### ASSEMBLY

1. Place warm gyro bread on bottom of serving plate.
2. Spoon 1 oz of turkey filling along center of gyro.
3. Sprinkle evenly across meat, 1/8 oz each tomato, and lettuce.
4. Drizzle 1/2 oz Tzaziki sauce evenly over fillings of gyro.
5. Cut in half and fold gyro together. Place 2 picks on each end of the Gyro and serve immediately.  
CCP: Refrigerate unused Turkey Filling and Tzaziki Sauce <40°F.  
CCP: Discard any unused Turkey Filling and Tzaziki Sauce after 2 days.



# Lunch



## Pretzel Biscuit Sandwich

24 SERVINGS (1 SERVING = 7 OZ SANDWICH)

### INGREDIENTS

#### BISCUITS

Pillsbury™ Southern Style Easy Split™  
Frozen Dough Biscuits, 3.17 oz (06249)

Water, cool, (approx 72°)

Baking soda

Salt, pretzel

#### FILLING

Mustard, yellow

Cheese, Swiss, 1 oz slice

Corned beef, sliced, 1 oz each

### WEIGHT

### MEASURE

4 lb 12 oz

4 lb

10 oz

2.5 oz

1 lb 8 oz

4 lb 8 oz

24 each

2 quarts

1 cup

2 Tbsp

1/4 cup

24 slices

72 slices

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 7 oz sandwich)

Calories: 590

Calories from Fat: 330

Total Fat: 36g

Saturated Fat: 13g

Trans Fat: 7g

Cholesterol: 110mg

Sodium: 2340mg

Total Carbohydrate: 36g

Dietary Fiber: 1g

Sugars: 3g

Protein: 29g

% Daily Value\*: Vitamin A 4%, Vitamin C 0%, Calcium 25%, Iron 20%

**Exchanges:** 1/2 Starch; 0 Fruit; 2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 1 High-fat Meat; 2 1/2 Fat

**Carbohydrate Choice:** 2 1/2

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

1. Place biscuit dough on greased or greased parchment lined half sheet pan with sides touching in 6x9 pattern.
2. Bring water and baking soda to a boil in medium saucepan; remove from heat.
3. Brush biscuits with baking soda solution; sprinkle salt (approx. 1/4 tsp) evenly over tops of biscuits.

#### Bake

Convection Oven\* 400°F 9-10 minutes

Standard Oven 450°F 12-13 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.

#### Bake (reducing oven temperatures)

Convection Oven\* 325°F 9-10 minutes

Standard Oven 375°F 12-13 minutes

Bake until tops of biscuits are dark golden brown.

### ASSEMBLY

1. Split biscuits horizontally while still warm.
2. Spread 1/2 tsp mustard on biscuit covering both top and bottom.
3. Top with 1/2 oz sliced Swiss cheese, 3 oz sliced corned beef and repeat with 1/2 oz Swiss cheese on top.
4. Place top half of biscuit onto each sandwich.
5. Tip: If desired, substitute Kosher salt for pretzel salt.

# Lunch



## Baked Biscuit Cups

12 SERVINGS

### INGREDIENTS

Pillsbury™ Southern Style Easy Split®  
Frozen Dough Biscuits, 3.17 oz (06249)  
Cornmeal  
Pepper, black, cracked

### WEIGHT

26.4 oz  
2.5 oz

### MEASURE

12 each  
1/2 cup  
1 Tbsp

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 biscuit cup)

Calories: 300

Calories from Fat: 110

Total Fat: 12g

Saturated Fat: 3g

Trans Fat: 6g

Cholesterol: 0mg

Sodium: 840mg

Total Carbohydrate: 41g

Dietary Fiber: 0g

Sugars: 3g

Protein: 6g

% Daily Value\*: Vitamin A 0%, Vitamin C 0%, Calcium 2%, Iron 10%

**Exchanges:** 2 Starch; 0 Fruit; 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 2 Fat

**Carbohydrate Choice:** 3

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

1. Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
2. Spray backs of 2 jumbo muffin pans generously with pan spray.
3. Mix cornmeal with cracked black pepper, and place 1/4 cup at a time on clean work surface.
4. Roll each biscuit puck in cornmeal mixture to 1/4-inch thickness. Turn biscuit several times during rolling process to retain round shape.
5. Place rolled-out biscuit dough onto inverted muffin pan, leaving alternating spaces between biscuits.

#### Bake

Convection Oven\* 350°F 10-14 minutes

Standard Oven 400°F 15-19 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.

### ASSEMBLY

1. Remove pan from oven, and allow cups to rest for 15 minutes before gently removing them from inverted muffin pan.
2. Cool completely, then hold at room temperature lightly covered until ready to use.

# Lunch



## Muffuletta Biscuit Beignets

24 SERVINGS

### INGREDIENTS

#### PREP

Pillsbury™ Southern Style Biscuit Dough 2.2 oz (06252)

#### OLIVE SALAD

Green olives with pimentos, sliced, drained  
Kalamata olives, pitted, sliced, drained  
Giardiniera pickled vegetables, drained, chopped  
Olive oil, extra virgin

#### ASSEMBLY

Salami, thinly sliced, 0.5 oz per slice  
Ham, thinly sliced, 1 oz per slice  
Mozzarella cheese, shredded  
Olive oil, extra virgin  
Sesame seeds, toasted

### WEIGHT

### MEASURE

24 each

6 oz 1 1/4 cup  
3 oz 1/2 cup  
5 oz 1 cup  
1 Tbsp  
1 lb 8 oz 48 slices  
1 lb 8 oz 24 slices  
12 oz 3 cups  
2 oz 1/3 cup  
3 oz 1/2 cup

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 beignet)

Calories: 490

Calories from Fat: 310

Total Fat: 34g

Saturated Fat: 13g

Trans Fat: 0g

Cholesterol: 45mg

Sodium: 1640mg

Total Carbohydrate: 27g

Dietary Fiber: 2g

Sugars: 3g

Protein: 18g

% Daily Value\*: Vitamin A 4%, Vitamin C 0%, Calcium 10%, Iron 15%

**Exchanges:** 2 Starch; 0 Fruit; 2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 2 Lean Meat; 0 High-fat Meat; 5 Fat

**Carbohydrate Choice:** 2

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

#### PREP

1. Thaw biscuit pucks covered at room temperature for 30 minutes, or overnight in refrigerator.
2. Roll biscuit out on floured surface to 5-inch diameter.

#### OLIVE SALAD

1. Mix olives, pickled vegetables and olive oil in bowl until combined.
2. Refrigerate until ready to use.

### ASSEMBLY

1. Layer half of biscuit with 2 slices salami, 1 slice ham, 2 Tbsp (0.5 oz) cheese, 1 Tbsp Olive Salad.
2. Wet edges around filling with water; fold other half of dough over filling, pressing edges to seal.
3. Drop beignet gently into fryer oil preheated to 350°F; flip after 3 minutes.
4. Fry an additional 3-4 minutes or until cooked through.
5. Remove from fryer, brush tops with olive oil and sprinkle on 1/8 tsp sesame seeds.
6. Serve warm.



# Lunch



## Biscuit Bomb

20 SERVINGS

### INGREDIENTS

Onions, crispy fried	6 oz	
Pork, pulled	10 oz	
Barbecue sauce	5 oz	
Mayonnaise	2 oz	
Cheese, cheddar, shredded	2 oz	
Salt, kosher		1/4 tsp
Pillsbury™ Southern Style Frozen Dough Biscuits 2.2 oz (06252), thawed		20 each
Eggs, whole, large		1 each
Water		1 tsp

### DIRECTIONS

1. Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.
2. Pulse the onion in food processor until finely chopped; set aside.
3. Combine pulled pork, barbecue sauce, mayonnaise, cheese and salt in medium bowl.
4. Stretch or roll biscuit dough to 4-inch diameter; place one #40 scoop of pork mixture in the center.
5. Pinch edges of biscuit together to seal and roll into a ball.
6. Whisk together the egg and water; brush mixture over biscuits and generously coat with onions.
7. Place biscuits onto parchment lined half sheet tray seam side down or alternately place into generously sprayed muffin tin.

#### Bake

Convection Oven\* 325°F 15-18 minutes

Standard/Reel Oven 375°F 18-20 minutes

\*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.

Serve warm.

Tip: If desired, fillings may be prepared in advance and held refrigerated.

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 biscuit bomb)

Calories: 320

Calories from Fat: 160

Total Fat: 18g

Saturated Fat: 6g

Trans Fat: 4g

Cholesterol: 25mg

Sodium: 810mg

Total Carbohydrate: 31g

Dietary Fiber: 1g

Sugars: 4g

Protein: 9g

% Daily Value\*: Vitamin A 0%, Vitamin C 0%, Calcium 2%, Iron 8%

**Exchanges:** 1 1/2 Starch; 0 Fruit; 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 1/2 Lean Meat; 0 High-fat Meat; 3 Fat

**Carbohydrate Choice:** 2

\*Percent Daily values are based on a 2,000 calorie diet



# Appetizers



# Appetizers



## Sweet Chili Fried Bread Bites

12 SERVINGS (1 SERVING = 6 BITES)

### INGREDIENTS

Pillsbury™ Southern Style Frozen Dough Biscuits,  
2.2 oz (06252)

Sweet chili sauce, prepared

Sesame seeds, toasted

### WEIGHT

2 lb 8 oz

12 oz

1 oz

### MEASURE

18 each

1 1/4 cup

1/4 cup

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 6 bites)

Calories: 560

Calories from Fat: 370

Total Fat: 41g

Saturated Fat: 13g

Trans Fat: 0g

Cholesterol: 0mg

Sodium: 1250mg

Total Carbohydrate: 42g

Dietary Fiber: 3g

Sugars: 6g

Protein: 7g

% Daily Value\*: Vitamin A 4%, Vitamin C 4%, Calcium 0%, Iron 10%

**Exchanges:** 2 Starch; 0 Fruit; 1 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 8 Fat

**Carbohydrate Choice:** 3

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

1. Thaw biscuit pucks, covered for 20 minutes at room temperature or overnight in refrigerator.
2. Cut each biscuit into quarters; drop into deep-fat fryer preheated to 350°F for 3-4 minutes.
3. Fry until golden brown and cooked through, turning as necessary.
4. Toss 6 bread bites in mixing bowl with 1 oz sweet chili sauce and 1 tsp toasted sesame seeds; serve warm.



# Appetizers



## Bootleg Naan

12 SERVINGS (1 SERVING = 1 PIECE)

### INGREDIENTS

Pillsbury™ Southern Style  
Frozen Dough Biscuits, 2.2 oz (06252)

Flour, all-purpose

### WEIGHT

1.5 oz

### MEASURE

12 each

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 piece)

Calories: 200

Calories from Fat: 70

Total Fat: 8g

Saturated Fat: 2g

Trans Fat: 4g

Cholesterol: 0mg

Sodium: 580mg

Total Carbohydrate: 27g

Dietary Fiber: 1g

Sugars: 2g

Protein: 4g

% Daily Value\*: Vitamin A 0%, Vitamin C 0%, Calcium 0%, Iron 6%

**Exchanges:** 1 1/2 Starch; 0 Fruit; 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 1 1/2 Fat

**Carbohydrate Choice:** 2

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

1. Thaw biscuit pucks, covered for 30 minutes at room temperature or overnight in refrigerator.
2. Dust work surface and rolling pin lightly with flour; roll out biscuits to 6-inch disks.
3. Place disks onto lightly greased griddle preheated to 375°F.
4. Cook 3-6 minutes per side until cooked through and golden brown.

**Tip:** Add favorite spice or rub before cooking to add flavor.



# Dessert

# Dessert



## Individual Deep Dish Caramel Apple Pies

12 SERVINGS

### INGREDIENTS

#### STREUSEL TOPPING

Gold Medal™ White Cake Mix (11132)  
Butter, softened  
Sugar, brown, packed  
Cinnamon, ground

#### PIE

Pillsbury™ Southern Style  
Frozen Dough Biscuits, 2.2 oz (06252)  
Flour, for dusting  
Caramel fudge topping, canned  
Pie filling, apple, canned

### WEIGHT

### MEASURE

5 lb	1 box
1 lb	2 cups
8 oz	1 cup
0.5 oz	2 Tbsp
26.4 oz	12 each
1 oz	1/4 cup
5 oz	1/2 cup
1 lb 14 oz	3 cups

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 pie)

Calories: 450

Calories from Fat: 140

Total Fat: 15g

Saturated Fat: 10g

Trans Fat: 0g

Cholesterol: 10mg

Sodium: 800mg

Total Carbohydrate: 72g

Dietary Fiber: 2g

Sugars: 36g

Protein: 6g

% Daily Value\*: Vitamin A 2%, Vitamin C 0%, Calcium 2%, Iron 10%

**Exchanges:** 1 1/2 Starch; 0 Fruit; 3 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 3 Fat

**Carbohydrate Choice:** 5

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

#### CINNAMON STREUSEL TOPPING

1. Mix streusel ingredients in mixer bowl using paddle attachment on low speed approximately 2 minutes or until crumbly.
2. Store unused portion covered in refrigerator.

#### PIES

1. Thaw biscuit pucks, covered, 20 minutes at room temperature or overnight in refrigerator.
2. Spray muffin cups and top of jumbo muffin pan generously with cooking spray.
3. Dust work surface and rolling pin lightly with flour, and roll out each biscuit puck to 5-inch diameter disk.
4. Place biscuit disks into jumbo muffin cups, and gently press dough against bottom and up sides of cups.
5. Add approximately 2 tsp caramel fudge topping to each biscuit cup.
6. Add 1/4 cup apple pie filling on top of caramel sauce. Top with approximately 1 oz (#30 scoop) streusel topping.

#### Bake

Convection Oven\* 325°F 12-16 minutes

Standard Oven 375°F 18-22 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.

Cool 5 minutes before removing from pan. Remove from pan while still warm.

Release pies by running small, thin metal spatula around inside of muffin cups and gently lifting out.



# Dessert



## Sopapillas

48 SERVINGS

### INGREDIENTS

Pillsbury™ Southern Style  
Biscuit Dough 2.2 oz. (06252)  
Sugar, granulated (for dredging)

### WEIGHT

1 lb 10.4 oz  
7 oz

### MEASURE

12 each  
1 cup

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 1 sopapilla)

Calories: 240

Calories from Fat: 110

Total Fat: 13g

Saturated Fat: 2.5g

Trans Fat: 4g

Cholesterol: 0mg

Sodium: 590mg

Total Carbohydrate: 27g

Dietary Fiber: 0g

Sugars: 4g

Protein: 4g

% Daily Value\*: Vitamin A 0%, Vitamin C 0%, Calcium 0%, Iron 6%

**Exchanges:** 1 Starch; 0 Fruit; 1 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 2 1/2 Fat

**Carbohydrate Choice:** 2

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

1. Thaw biscuit pucks, covered, for 30 minutes at room temperature or overnight under refrigeration.
2. Roll each biscuit puck into discs approximately 6" in diameter and 1/8" thick, using minimal flour, dusting surface if needed.
3. Cut each disc of dough into 4 triangles.
4. Drop portioned sopapillas into preheated oil and fry until golden brown and cooked through, turning as necessary.

#### Fry

Deep Fat Fryer 350°F 2-4 minutes.

### FINISHING

1. Drain on wire rack.
2. Dredge in granulated sugar while still warm. Serve immediately.

#### Serving Suggestion

Serve with vanilla ice cream and warm caramel sauce.

# Dessert



## Bread Pudding with Double Barrel Whiskey Sauce

32 SERVINGS

### INGREDIENTS

#### BREAD PUDDING

Pillsbury™ Frozen Dough  
Whole Grain-Rich Biscuits 2.5 oz (32267)  
Eggs, whole, large  
Yoplait® Lowfat Vanilla  
Bulk Size Yogurt 32 oz (00439)  
Milk, 1%  
Brown sugar, packed  
Nutmeg, ground  
Cinnamon, ground

#### WHISKEY SAUCE

Butter, unsalted  
Sugar, granulated  
Eggs, whole, large  
Whiskey

### WEIGHT

### MEASURE

2 lb 10 oz	20 each
1 lb 8 oz	12 each
2 lb 3 oz	4 cups
1 lb 1 oz	2 cups
1 lb	2 cups
	1 tsp
	1 Tbsp
8 oz	1 cup
14 oz	2 cups
4 oz	2 each
12 oz	1 1/2 cups

### NUTRITION

Nutrition values are calculated using the weights of ingredients.

#### 1 serving

(1 serving = 2x3-inch piece)

Calories: 370

Calories from Fat: 130

Total Fat: 14g

Saturated Fat: 7g

Trans Fat: 0g

Cholesterol: 110mg

Sodium: 260mg

Total Carbohydrate: 46g

Dietary Fiber: 1g

Sugars: 29g

Protein: 7g

% Daily Value\*: Vitamin A 8%, Vitamin C 0%, Calcium 10%, Iron 6%

**Exchanges:** 0 Starch; 0 Fruit; 0 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-fat Meat; 0 Fat

**Carbohydrate Choice:** 3

\*Percent Daily values are based on a 2,000 calorie diet

### DIRECTIONS

#### BREAD PUDDING

1. Bake biscuits according to package directions.
2. Cut pre-baked biscuits into 1-inch cubes and place into a sprayed full 2-inch steam table pan.
3. Combine remaining ingredients in a medium stainless bowl and whisk together until well blended.
4. Pour mixture over biscuits, cover with foil and refrigerate for 4 hours or overnight or until biscuits have become soft.
5. Remove foil, gently stir mixture and bake.

#### Bake

Convection Oven*	325°F	25-30 minutes
Standard Oven	375°F	28-32 minutes

\*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.

#### BOURBON WHISKEY SAUCE

6. Melt butter in a medium saucepan over low heat.
7. Add sugar and egg; whisk constantly until well combine and mixture thickens. Do not allow to simmer.
8. Add whiskey to taste and whisk until combined; remove from heat and serve warm.

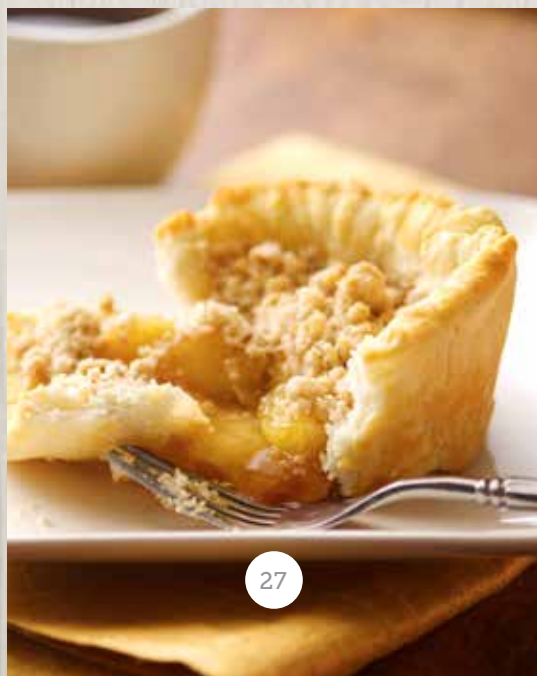
### FINISHING

1. Cut bread pudding into 32 - 2x3-inch servings.
  2. Place each serving on plate and spoon 2 Tbsp whiskey sauce over top; serve immediately.
- Tip:** Use leftover biscuits (equaling 2 lb 10 oz), if desired.











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