

Cheesy Country Ham Bites

INGREDIENTS:

- 2 cups self-rising flour
- 1/4 tsp ground red pepper (cayenne)
- 1/4 cup shortening
- 1 cup finely chopped cooked country ham
- 1 cup shredded sharp cheddar cheese
- 3/4 cup + 2 tbsp milk
- 2 tbsp melted butter

INSTRUCTIONS:

Cook country ham, then chop or cut into small pieces (approx. 1/4" cubes). Heat oven to 450°. Grease a large cookie sheet. In a large bowl, combine flour and pepper; mix well. With a fork, cut-in shortening until mixture resembles coarse crumbs. Stir in cooked ham and shredded cheese. Add milk and stir with a fork until soft, moist dough forms. Drop dough by heaping teaspoonfuls onto a greased cookie sheet. Bake at 450° for 12 to 15 minutes or until light golden brown. Brush with melted butter while hot. Makes 40 biscuit bites.

Serve with yellow mustard for dipping.