

GARLIC PARM BISCUITS

- 1 **TSG Beer Bread Mix**
- 1 Tbsp **Outrageously Garlic**[™]
- ½ cup (1 stick) butter, softened
- 1 cup milk
- 1 cup shredded parmesan cheese
- 3 Tbsp **TSG Garlic Parmesan Vinaigrette**

1. Preheat oven to 400°F. Combine first 5 ingredients in large bowl.
2. Drop by spoonfuls onto ungreased baking sheet.
3. Bake for 12 – 14 minutes. Brush tops with Vinaigrette and sprinkle lightly with additional Outrageously Garlic seasoning.

Makes about 18 biscuits