

TIM FARMER'S COUNTRY KITCHEN

MAYONNAISE BISCUITS

2 cups self rising flour

4 tablespoons mayonnaise

1 cup milk or half and half

Pepper if desired

Duck fat if desired



Combine ingredients in bowl and mix well. Pour into greased muffin pans (should make 12). Spread some duck fat on top of muffins. Bake 425 degrees for 10-12 minutes.