

BUTTERMILK-PECAN BISCUITS

— MAKES ABOUT 15 BISCUITS —

Our mouthwatering biscuits are served every day before every meal in both restaurants. And from time to time, we just know that a few of our regulars sneak some home in their purses to heat up for later. That's okay—we don't mind a bit. After all, when you heat up a little leftover tenderloin, or better yet, a CF Steak, and serve these under a boatload of our Cracked-Pepper Cream Gravy, well, there's simply nothing better for breakfast.

- 8 cups self-rising flour
- 2 cups pecans, coarsely chopped
- 3¹/₂ cups buttermilk
- ¹/₃ cup all-purpose flour
- 1 tablespoon unsalted butter, melted

In a large bowl, thoroughly combine all the ingredients. Liberally flour a clean, dry work surface. Knead the dough several more times until it is elastic, but not too sticky. Roll the dough to about ³/₄- to 1-inch thick. With a large knife, score the dough into 2-inch squares, being

careful not to cut the dough all the way through. Place the scored dough on a baking sheet in one piece, then carefully slice through scores to make clean cuts. Let the biscuits rise on the baking sheet for about 1 hour.

Preheat the oven to 350 degrees F. Bake for about 30 to 35 minutes. The biscuits are done when the tops are golden brown. For some extra flavor, brush the tops with melted butter just before serving.

CUCUMBER PICO

— MAKES ABOUT 4 CUPS —

This is the perfect pico de gallo for late summer suppers outdoors. You can top your grilled fish with this garden-fresh salsa, or just scoop it up with chips for an easy, light appetizer.

- 1 cucumber, peeled, seeded, and diced
- ¹/₂ red onion, diced
- 7 green onions, thinly sliced
- ³/₄ cup red bell pepper, diced
- 7 green onions, thinly sliced
- ¹/₄ cup white wine vinegar
- ¹/₄ cup olive oil
- 2 tablespoons sugar

- Kosher salt
- Freshly ground black pepper

Combine all the ingredients in a large mixing bowl and blend well. Season with salt and pepper. Cover and chill for at least 3 to 4 hours before serving.