



HARVEST BEER BREAD BISCUITS

- 1 box **Harvest Beer Bread Mix**
- 1 Tbsp. **Spinach & Herb Mix**
- 1 Tbsp. **Oh! So Garlic**
- 1 cup grated cheddar cheese
- 12 oz. beer or other carbonated beverage
- 3 Tbsp. melted butter
- 2 tsp. **Sunset Seasoned Salt**

Preheat oven to 350°F and grease cookie sheet or muffin tins. Combine **Harvest Beer Bread Mix** with **Spinach & Herb Mix**, **Oh! So Garlic** and cheese. Add carbonated beverage and stir for 30 seconds. Drop dough by generous tablespoonfuls onto greased cookie sheet.

Add Sunset Seasoned Salt to butter and drizzle over each biscuit.

Bake for 25-30 minutes.

Serve warm.

Makes about 24 biscuits.



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- **Spinach & Herb Mix**

- **Oh! So Garlic**
- **Sunset Seasoned Salt**