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Red Lobster Cheddar Bay Biscuits

Ease of Cooking: Beginner

Notes:

This recipe was sent in by Janelle.

Ingredients:

2 C. Bisquick
1/2 C. cold water
3/4 C. grated, sharp cheddar cheese
1/4 C. butter
1 tsp. parsley flakes
1/2 tsp. garlic powder
1/2 tsp. Italian seasoning

Preparation:

Preheat oven to 450 degrees. Mix together baking mix, cold water, and grated cheese. Roll out biscuits in a floured surface. Biscuits should be approximately one inch thick. Cut biscuits with a cutter, and place onto an ungreased baking dish. Melt butter and seasonings together. Brush with the butter and spices and bake for 8 to 10 minutes. However, you cannot make the EXACT biscuits, because they have a special butter/garlic sauce that is not available to the general public. See how they are!!

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