



SOUTHERN STYLE BISCUIT SLIDERS

CIA recipe concepts 2017

Yield: 4 servings

INGREDIENTS

4 Unit  Split Biscuit Dough Rounds, 216 Count, 2.2 oz (#08404)

4 tbsp. Cream Cheese

4 tbsp. Red pepper jam

4 oz Prosciutto, Thinly Sliced

1 Dash Fresh thyme (as needed)

1 tbsp. Butter, Melted

DIRECTIONS

- 1 In heavy bottom sauce pan, melt butter.
- 2 Bake Rich's Southern Style Biscuits at 325° convection oven on a lined or greased sheet tray for 15-20 minutes until golden brown.
- 3 Brush each biscuit with butter when removed from the oven and let cool.
- 4 Open each biscuit and spread 1 tablespoon of cream cheese and 1 tablespoon of red pepper jam.



- 5 Add 1 oz of thinly sliced prosciutto to each biscuit and garnish with fresh thyme.