

There are so many ways to biscuit! With a great product as your base, you can create all types of different recipes that increase variety on your menus. Here are a few versatile recipes from The Chefs of the Mills.

Fried Biscuit Dough Bites

TIP from Chefs of the Mills: Make these unique with different seasonings like sesame seeds, poppy seeds, powder sugar, everything bagel seasoning or Italian seasoning!



Cornbread Biscuit Waffles

TIP from Chefs of the Mills: Waffle your biscuit to add more variety to your menu.

BBQ Biscuit Bombs

TIP from Chefs of the Mills: Batch prep and freeze and bake as needed!



Crispy Biscuit Flatbreads

TIP from Chefs of the Mills: Make these unique with different seasonings like sesame seeds, poppy seeds, caraway seed, everything bagel seasoning or Italian seasoning!



Scan to explore our Chef Collections and find more great recipes and tips:

