

Red Lobster Biscuits (makes 12 biscuits)

2 cups buttermilk baking mix (Bisquick...)

$\frac{2}{3}$ cup milk

$\frac{1}{2}$ to 1 cup shredded Cheddar cheese to taste

$\frac{1}{4}$ cup butter or margarine, melted

$\frac{1}{2}$ teaspoon garlic powder, or to taste

1 Tablespoon parsley flakes

Mix baking mix, milk, and cheese until a soft dough forms, beat vigorously for 30 seconds. Drop dough by spoonfuls onto ungreased cookie sheet. Bake about 10 minutes at 450 or until lightly brown.

Mix margarine, garlic powder, and parsley and brush over warm biscuits before removing from cookie sheet. Serve warm.