



## **TOMATO AND CORN BISCUITS**

These charming biscuits are easy to prepare and make good accompaniments for an entree salad or for a lazy end-of-summer brunch spread. Be sure to let the biscuits cool slightly to allow the cheese to firm up.

Serves 8

### Ingredients:

1 (16.3-ounce) jumbo refrigerator flaky biscuits  
1 large heirloom tomato, chopped  
1 cup shredded cheddar cheese  
1/2 cup corn kernels  
1 tablespoon snipped fresh cilantro  
Seasoning salt to taste

### Preparation:

1. Preheat the oven to 350 degrees F. Lightly grease eight (3-inch round) muffin tins.
2. Pull the biscuits apart, and on a lightly floured surface, roll each biscuit into a 4-1/2 inch circle. Fit each circle into the prepared tins.
3. Put the chopped tomato into a mixing bowl and drain off excess liquid. Stir in the remaining ingredients and mix well. Spoon the mixture evenly into the tins lined with biscuit dough.
4. Bake for about 20 minutes, or until the dough puffs and is golden. Cool to room temperature before eating.