
What Geeks Eat...

Chicken n Biscuits

1 medium onion diced
6 tablespoons butter
2 chicken breasts, diced
2 potatoes, diced
2 carrots, diced
1 cup frozen peas
1 cup white wine
2 cups chicken stock
3 tablespoons flour
pinch of dried rosemary

Preheat the oven to 425°. Sauté the onions and chicken over medium heat. Set aside. Put the potatoes and carrots in a pan and cover shallowly with water...toss in some salt and cook until tender. If you use purple potatoes cook them separately from the carrots because the colors will mix. Drain and set aside. Melt 3 tablespoons butter in a pan and mix in the flour. Cook over a medium low heat and then add the wine and chicken stock, whisking to form a sauce. Cook gently for a few minutes, taste for salt and then adjust. Add the rosemary, the potatoes, carrots, chicken/onions, and the frozen peas.

Vanessa's Better Biscuit

2 cups all-purpose flour
1 tablespoon baking powder
1/4 teaspoon salt
6 tablespoons of butter, very cold, diced
3/4 cup of milk (more or less)

Put the flour, salt, and baking powder into the workbowl of your food processor fitted with the blade. Pulse this to mix it and then add the diced butter. Pulse until it is coarsely combined. Add the milk through the opening in the top as you pulse it to mix it together. Add it very slowly and only add enough to bring the dough together. It'll be different every time you make them.

Turn the dough out onto the counter (here comes the cylinder technique) and roll it into a cylinder with a circumference that is the size of the biscuit you want to make. Cut the cylinder into equally sized pieces...again depending on the size of biscuit you want.

Butter a baking dish and pour the chicken mixture into it. Place the biscuits on top. Intot he oven it goes for about 10 to 12 minutes or until the biscuits are golden brown.