

Garlic-Parsley Rolls



PREPARATION TIME
30 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
fettuccine Alfredo



Crumble leftover rolls that have hardened and use them as a topping for casseroles.

Store the crumbs in separate airtight freezer bags. Freeze for up to 3 months.

SHOPPING LIST

- yeast • baking mix
- fresh parsley

ON HAND

- butter • milk • sugar • garlic

Garlic-Parsley Rolls

INGREDIENTS

- 1 envelope quick-rising yeast
- 1 tablespoon sugar
- 1/4 cup warm water
- 1/2 cup milk
- 2 1/4 cups baking mix
- 3 tablespoons melted butter or margarine
- 1/2 teaspoon minced garlic
- 2 tablespoons minced fresh parsley or 2 teaspoons dried parsley

MAKES 9 ROLLS

COOKIN'
Express

- Speed the rising time of dough. Preheat the oven to 200°F for 1 minute; turn off the oven. Place the dough, covered by a clean dish towel, in the oven and let rise until almost double in size.
- Avoid a sticky mess. Dip the biscuit cutter in flour before cutting out the dough rounds.

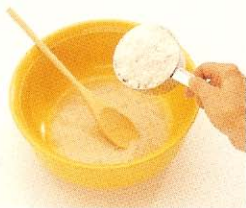
Make Ahead

Prepare rolls as directed through Step 3. Freeze for up to 2 months. Thaw; reheat in 350°F oven, then glaze with butter-parsley mixture.

◆ VARIATION

Make rolls a cheesy bit. Add 1/4 cup finely shredded Cheddar cheese with the baking mix in step 1.

1 Lightly grease a baking sheet. Dissolve yeast and sugar in warm water in a medium bowl. Add milk and baking mix; mix well until a dough forms. Preheat oven to 425°F.



2 Turn dough out onto a lightly floured surface. Knead dough for 6 minutes or until smooth and elastic. Pat into a 1/2-inch-thick rectangle.



3 Cut dough into 9 rounds using a 2-inch biscuit cutter. Arrange dough rounds on prepared baking sheet. Let rise in a warm place for about 20 minutes or until almost double in size.



4 Mix butter, garlic and parsley in a small bowl. Brush over rolls. Bake for about 8 minutes or until golden brown.