

## Court-Day Breakfast: Creamed Salmon & Biscuits

*Jeremiah, Reuben and Swede* enjoyed a hearty breakfast at the DeCuellars' the day of Davy's trial: "butter-crumbed eggs that trembled at the touch of your fork;" "buttermilk biscuits under tumbling steam;" "orange sides of salmon lying creamed upon blue saucers;" and "fresh peach pie, baked not the night before but that very morning."

### Creamed Salmon with Dill

Makes 4 servings

1 salmon fillet ( $\frac{3}{4}$  pound, about 1 inch thick)  
 $\frac{1}{4}$  teaspoon black pepper  
1 cup whole milk (divided)  
2 ( $\frac{1}{2}$ -inch-thick) slices onion  
4 teaspoons flour  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon white pepper  
1 tablespoon chopped fresh or 1 teaspoon dried dill  
Buttermilk biscuits (see recipe)



Arrange salmon strips on a plate (preferably blue). Cover with cream sauce and sprinkle with dill. Serve with buttermilk biscuits.

**Source:** Adapted from <http://www.myrecipes.com/recipe/creamed-salmon-with-fresh-corn-dill/print>

### Favorite Buttermilk Biscuits (Southern Living)

Makes 12 to 14

$\frac{1}{2}$  cup (1 stick) butter, frozen  
2  $\frac{1}{2}$  cups self-rising flour  
1 cup chilled buttermilk  
2 tablespoons butter, melted

Preheat oven to 475 degrees.

Grate frozen butter using large holes of a box grater. Toss together grated butter and flour in a medium bowl. Chill 10 minutes.

Make a well in center of mixture. Add buttermilk and stir 15 times. Dough will be sticky. Turn dough out onto a lightly floured surface. Lightly sprinkle flour over top of dough. Using a lightly floured rolling pin, roll dough into a  $\frac{3}{4}$ -inch-thick rectangle (about 9 by 5 inches). Fold dough in half so short ends meet. Repeat rolling and folding process 4 more times.

Roll dough to  $\frac{1}{2}$ -inch thickness. Cut with a 2  $\frac{1}{2}$ -inch floured round cutter, reshaping scraps and flouring as needed. Place dough rounds on a parchment paper-lined jellyroll pan. Bake in preheated oven 15 minutes or until lightly browned. Brush with melted butter.

**Source:** <http://www.myrecipes.com/recipe/our-favorite-buttermilk-biscuit>