

## **Bayou Stew in Biscuit Bowls**

### **Cheddar-Garlic Biscuit**

2 cups all-purpose flour  
1 teaspoon sugar  
1 tablespoon baking powder  
1 teaspoon salt  
¼ teaspoon garlic powder  
¾ cup grated Sharp cheddar cheese  
8 tablespoons butter, cubed  
¾ cup milk

Heat oven to 350° F.

In a large bowl combine flour, sugar, baking powder, salt, garlic powder, and cheese together. Cut butter into mixture until it begins to look like cornmeal. Make a well with flour mixture and slowly add milk into the middle. Knead dough with your fingers and add milk when necessary. Roll out dough onto a lightly floured surface and roll out to desired thickness. With biscuit cutter, cut 8 biscuits from rolled dough. Press each to form a 6 inch circle. On ungreased large cookie sheet, turn 8 (6 ounce) custard cups upside down; spray outsides of cups with cooking spray. Using fingers, press dough around each cup, forming bowl. Bake 15 – 18 minutes or until golden brown. Carefully remove custard cups and set aside.

### **Bayou Stew**

2 slices bacon  
½ cup chopped onion  
4 ounces frozen sliced carrots  
4 ounce can baby corn, halved  
4 ounces string less sugar snap peas, halved  
4 ounces sliced baby bella mushrooms  
¾ cup milk  
1 can condensed cream of celery soup  
½ teaspoon garlic powder  
¼ teaspoon dried thyme leaves  
¼ teaspoon pepper  
¼ teaspoon hot pepper sauce  
½ pound shrimp, peeled and cleaned  
½ pound crawfish tails

In 3-quart saucepan, cook bacon until crisp; drain on paper towel. Crumble bacon; set aside. Reserve 1 tablespoon drippings in saucepan. Cook onion in drippings 2 to 3 minutes, stirring occasionally, until tender. Stir in all remaining ingredients except shrimp, crawfish and cooked bacon. Heat to boiling. Reduce heat to medium; stir in shrimp and crawfish. Cook uncovered, about 10 minutes, stirring occasionally. Spoon stew into biscuit bowls. Garnish with crumbled bacon.

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