

**Cactus Nectar Biscuits with Roasted  
Green Chili's and Cinnamon Butter**  
From the Kitchen at Kessler Canyon

Serves: 4

**Chef Leonard McNab (970)-283-1145** 

**FOR THE BISCUITS...**

2 ½ Cups All-Purpose Flour  
4 Teaspoons Baking Powder  
1 Teaspoon Salt  
6 Tablespoons Cold Butter  
3 Tablespoons Agave Cactus Nectar  
1/4 Cup Roasted Green Chili. Diced  
¾ Cup Milk

**FOR THE CINNAMON BUTTER...**

2 Sticks Good Quality Salted Butter  
1/3 Cup Honey  
1 Teaspoon Cinnamon  
½ Teaspoon Nutmeg



ChefLenny.Com

1. Preheat oven to 450°F.
2. In a large bowl combine flour, baking powder and salt together. Cut butter into mixture until it begins to look like cornmeal.
3. Make a well with flour mixture and slowly add milk, agave nectar and green chilies into the middle. Knead dough with your fingers and add milk when necessary.
4. Roll out dough onto a lightly floured surface and roll out to desired thickness. Cut with small biscuit cutter.
5. Butter bottom of a cast iron skillet and place biscuits in pan. Bake for 12 minutes or until golden brown.
6. While biscuits are cooking place all the ingredients for the cinnamon butter in a mixing bowl and whisk till well incorporated. Turn out into a butter bell or small bowl with a knife.
7. Serve the Biscuits hot out of the oven along side with the butter and watch cowboys go crazy.

