

## Sour Cream Herb Biscuits with Blue Label Organic Herbs

### Ingredients

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1 cup biscuit mix

½ teaspoon sugar

1 garlic clove, minced

¼ teaspoon fresh rosemary, chopped

¼ teaspoon fresh basil, chopped

¼ cup club soda

2 tablespoons sour cream

### Directions

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**Preheat oven to 400 degrees.**

In a small bowl, combine the biscuit mix, sugar, garlic, rosemary and basil.

Combine club soda and sour cream with the dry ingredients.

Drop heaping spoonfuls 2 inches apart on a greased baking sheet.

Bake for 10-12 minutes or until golden brown.

Serve warm.

Enjoy!



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