

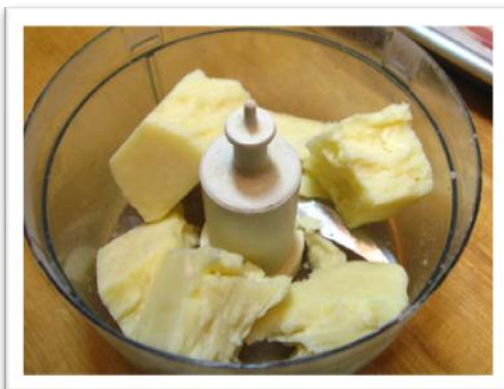
## SAVORY BACON CHEDDAR CHIVE SCONES



Savory Scones??? Scones don't have to be made with sugar and spice and everything nice. They can be made with smoky bacon, and cheese, and aromatic scallions... like these.



**NOTE:** When you don't feel like standing over a grease-sputtering frying pan, lay the strips on a parchment-lined baking sheet, and bake them instead. When the bacon is nicely browned, take it out of the oven and crumble.



Next "chunk" the cheese, and put it in a food processor. A mini-processor is handy, if you have one...and I used the Irish DUBLINER White Cheddar from COSTCO for this recipe. Process it

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just enough to make small, irregular chunks...or if you don't have a processor, just grate the cheese coarsely (Semi freezing it helps).



Snip the chives or scallions. I use my handy scissors (not the kitchen shears (they can be too blunt and DULL) for everything from chunking tomatoes to snipping scallions to slicing pizza to cutting chicken preparatory to stir-frying.



Next, whisk together the dry ingredients.



Cut the butter into sticks...and then into cubes.

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NOTE: OK I had this theory that it might be easy to put together scone dough in a gallon-size zip-top freezer bag... Sooooo, I put the dry ingredients, plus cheese, chives, and bacon, into the bag...or into a bowl if you like...BUT THE THING IS to handle the dough as little as possible!!!



Then I rolled it all a few times, to flatten/smear the butter cubes and work them into the flour. This method of working butter into flour to make pastry actually has a name: “frissage,” pronounced *free-SAHJ* that I learned in Paris “back in the day”. So go ahead, impress your friends with this knowledge next time you’re talking about scones or piecrust.



Next, the cream goes into the bag...  
and I squashed it around with my hands until it was just combined.



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Then I dumped everything out on my floured silicone mat...  
or you can use parchment paper or just flour your counter top if you want.

OK...Was this method easier or better than just doing it all in a bowl?

Well, it probably was not exactly easier, though the cleanup was less. However, smearing the butter into the flour and working the dough very minimally might have made a more tender scone. Since I did not do a side-by-side test I cannot be sure, but it was a fun experiment.

Anyway, try it some time when you are making scones or biscuits or piecrust, or anything where you work the butter into the flour. **NOTE:** My regular way is to don latex gloves and smush it all with my hands BUT AGAIN, handling as little as possible until dough just comes together (see above). **OK NOW the fun begins....**



Gather the dough into a smooth ball...and flatten it into a 7" circle, about 3/4" thick. Transfer the dough to a parchment-lined baking sheet. You do not absolutely have to use parchment, but it makes cleanup really easy.

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Cut into eight wedges...and separate each wedge, so that they're not touching.  
Then brush with a bit of cream or milk; this will help the scones brown.



Into the oven, and 25 minutes later, golden, baconie-cheesy scones...  
Yes, these are RICH and a special-occasion treat for sure but are seriously absolutely delightful.



ENJOY!!!