

Dill Biscuits

written by The Recipe Exchange | May 29, 2014

Ingredients

1/4 cup butter or margarine, melted
1 tbsp. onion, finely chopped
1 tsp. dill weed
1 pkg. (10 oz.) refrigerated buttermilk biscuits

Directions

In a bowl, combine butter, onion and dill. cut biscuits in half lengthwise; toss in butter mixture. Arrange in a single layer in an ungreased 9-inch square baking pan. Bake at 450°F for 8-10 minutes.