

CHICKEN AND BISCUITS

1/3 cup butter or margarine

1/3 cup all-purpose flour

1 garlic clove, minced

½ teaspoon salt

¼ teaspoon pepper

1-1/2 cups water

2/3 cup milk

2 teaspoons chicken bouillon granules

2 cups cubed cooked chicken

1 cup frozen mixed vegetables

In a saucepan, melt bisquick mix butter. Stir in flour, garlic, salt and pepper until blended. Gradually stir in water, milk and bouillon. Bring to a boil; boil and stir for 2 minutes. Removed from the heat. Stir in chicken and vegetables.

BISCUITS

2-1/4 cups original Bisquick mix

2/3 cups milk

Heat oven to 450. Stir ingredients until soft dough forms. Drop dough by spoonfuls onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown.

Split biscuit onto plate. Spoon chicken mixture over biscuit.