

# Yankee Bacon and Onion Scones

Adapted slightly from *Biscuit Bliss*, by James Villas



- 3 strips bacon, lean
- 1 medium onion, minced
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- freshly-ground black pepper, to taste
- 1/4 cup lard, chilled, cut into bits (or unsalted butter)
- 2 tablespoons chives, minced
- 1 cup buttermilk

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 12

1. In a skillet, fry the bacon over moderate heat till crisp and drain on paper towels. Add the onion to the skillet, stir till softened, about 2 minutes, and drain on paper towels. Crumble the bacon finely.
2. Preheat the oven to 425 degrees. Grease a large baking sheet and set aside.
3. In a large mixing bowl, whisk together the flour, baking powder, baking soda, salt, and pepper, add the lard, and work it in with your fingertips till the mixture is crumbly. Add the crumbled bacon, chives and onion and stir till well blended. Add the buttermilk and stir just till a sticky dough forms. Transfer the dough to a lightly floured work surface, knead 8 to 10 times, and pat into a rectangle 3/4-inch thick. With a sharp knife, cut the rectangle in half lengthwise, and cut each half crosswise into 6 long narrow triangles. Arrange the triangles on the prepared baking sheet about 1 inch apart. [I cut circles, but cut them however you'd like them to be.]
4. Bake in the center of the oven till just golden, 12 to 15 minutes.

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Per Serving (excluding unknown items): 136 Calories; 5g Fat (36.4% calories from fat); 3g Protein; 18g Carbohydrate; 1g Dietary Fiber; 6mg Cholesterol; 311mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.