

Southern Biscuits

Seasick Steve

Three cups of white flour, four teaspoons bakin' powder
One teaspoon of salt, three-quarter cup of lard
One and a half cup of guilt

Mmm-mmm-mmm

Mmm-mmm-mmm

Combine the dry things, cut in the crisco
Use your roll dough cutter, till they get kinda crumbly

Mmm-mmm-mmm

Mmm-mmm-mmm

Slowly add the milk, knead till it fall away
From the sides of your bowl, then you got a good dough

Sprinkle flour on your bakin' table, roll out your dough
'Bout a half an inch will do, then you're good to go

Use your biscuit cutter, lay 'em on your bakin' pan
Put 'em in your cast iron oven, wait twelve minutes if you can

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