Buttermilk Biscuits

6 ounces lard

12 Tablespoons butter

4 1/2 cups flour

1 1/2 Tablespoons sugar

1 1/2 Tablespoons baking powder

3/4 teaspoon baking soda

1 1/2 teaspoons salt

1 1/4 cups buttermilk

Cut lard and butter into 1/2" pieces and freeze 30 minutes.

Process flour, sugar, baking powder, baking soda and salt in food processor.

Scatter lard and butter over flour mixture.  Process until crumbly.

Transfer to a bowl.  Stir in buttermilk.

Knead dough on counter.

Shape dough into an 8" square.

Trim 1/4" from edges of square.

Cut remaining dough into 9 pieces.

Arrange biscuits 1" apart on silpat lined baking sheet.

Cover and refrigerate 30 minutes to 24 hours.

Bake 12-14 minutes at 450.