**PARMESAN KNOTS**

¼ cup butter - melted

2 TBS Parmesan cheese

½ tsp dried parsley

½ tsp dried oregano

½ tsp garlic powder

Dash of pepper

1 can refrigerated buttermilk biscuits

**Directions:**

1. In a small bowl, combine butter, cheese, parsley, oregano, garlic powder and pepper. Set aside.

 2. Cut each biscuit in half. Roll each portion into a 6 inch rope and

 tie in a loose knot. Place on a cookie sheet with parchment paper.

 3. Bake @ 450 degrees for 6-8 mins.

 4. Immediately brush with the Parmesan cheese mixture. Serve

 warm.

Note: These can be frozen and reheated.