



Biscuits and Gravy

White Sausage Gravy

Prep Time: 5 min

Inactive Prep Time: --

Cook Time: 15 min

Serves: about 4 to 6 main course servings

Ingredients

- One 12-ounce tube bulk pork sausage
- 2 tablespoons all-purpose flour
- 2 cups milk
- Freshly ground black pepper, to taste
- Baking Powder Biscuits, recipe follows

Directions

Heat a large sauté pan over medium-high heat. Add the sausage; break it up with a wooden spoon, and cook, stirring occasionally, until well browned and cooked through, about 7 minutes. Using a slotted spoon, transfer the sausage to a bowl, leaving the rendered fat in the skillet
(Note: If there is little fat left from the sausage, add enough butter to have the equivalent of 2 T fat in the pan).

Whisk the flour into the fat and cook, stirring, for about 1 minute. While whisking, pour the milk into the skillet and bring the gravy to a boil. Lower the heat and simmer gently for 2 minutes. Stir in the sausage and season with pepper. Split the biscuits in half and divide them among plates. Top each biscuit with some of the gravy and serve immediately.

Baking Powder Biscuits

Yield: 6-8

Ingredients

8 oz flour
¼ t & 1 pinch salt
.5 oz sugar
1 T & 1 ¾ t baking powder
3.5 oz butter
6.5 oz milk



Directions

Preheat oven to 450° F.

In a large bowl, whisk together flour, salt, sugar, and baking powder in a bowl. Cut butter into 1" pieces and add to dry mixture. Rub 2 tablespoons of the butter into the flour with your fingertips until completely absorbed. Work the remaining butter into the flour until it is in even pieces about the size of a pea. Gently stir the milk into the flour mixture to make a loose dough.

Lightly dust a clean work surface with flour and turn the dough out onto it. Pat the dough into a 1/2-inch thick rectangle. Fold the dough in thirds like a business letter. For a flakier biscuit repeat the folding two more times. Pat the dough into a rectangle about 1-inch thick. Use a 2- to 3-inch round cutter to make 6 biscuits, and transfer them to a prepared baking sheet. If extra dough remains, press together the scraps of dough and cut more biscuits.

Bake for 15 minutes or until golden brown. Do not turn or rotate during the cooking process.