

# sausage gravy and biscuits

**serves**  
5-6

**prep time**  
10 minutes

**cook time**  
15 minutes



## INGREDIENTS

### biscuits

2 cups all-purpose flour  
2 1/2 teaspoons baking powder  
1/2 teaspoon salt  
5 Tablespoons frozen butter cut into small pieces  
3/4 cup buttermilk

### sausage gravy


1 pound pork sausage  
2 Tablespoons all-purpose flour  
2 1/2 cups milk  
1 Tablespoon butter  
black pepper

## INSTRUCTIONS

### biscuits

Preheat oven to 400°

Combine flour, baking powder, and salt in a bowl. Add frozen butter into the flour mixture using a fork to blend well.

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### biscuits cont.

Add buttermilk to flour mixture and stir just until fully blended.

Place dough onto a lightly floured surface. Roll dough to  $\frac{1}{2}$  to  $\frac{3}{4}$  inch thick.

Form 10-12 biscuits. Place them 1 inch apart on a parchment paper lined baking sheet.

Bake at 400° for 10-12 minutes.

### sausage gravy

Brown sausage in a large saucepan.

Add flour, butter, and milk. Cook medium-low, constantly stirring until thick.

Add black pepper.

Serve over hot biscuits.



RECIPE SHARED BY  
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