

BISCUITS AND GRAVY



Ingredients:

- 6 tbsp of frozen unsalted butter, grated on box grater
- 1 cup of buttermilk
- 2 cups White Lilly all-purpose flour
- 1 tbsp baking powder
- 1 tbsp sugar
- 1 tsp salt
- Roux: Equal parts flour to fat.
- 1 pound of breakfast sausage
- Salt and pepper to taste
- 1 ½ cups whole milk
- ¼ cup of heavy cream (optional)

Let's begin:

Step one: To make the biscuits, put dry ingredients in a large bowl. (flour, baking soda, sugar, salt). Place grated butter in the dry ingredients and using your hands or a pastry cutter combine to create a pea like texture. Add buttermilk just to combine. Place in the refrigerator to allow the butter to become cold again.

Step two: Take mixture and lightly kneed into a rectangle shape. Using a biscuit/cookie cutter, cut into the desired size. Please watch our video for some techniques to layer and make the dough lighter and flakier.

Step three: Place biscuits on a baking sheet and bake in a pre-heated 400-degree oven for 13-15 minutes, or until light brown and cooked through.

Step four: Meanwhile, brown sausage in a cast iron skillet. Remove to a paper towel lined plate. Add the flour, sprinkling to lightly cover the bottom of the pan. This is only about 2 tbsp of flour. Allow to sit over medium heat until it begins to slightly brown. This will help reduce the flour flavor in the gravy.

Step five: Add your milk and stir to combine mixture and once it starts to thicken you can add your sausage back in. Finish with the heavy cream if desired.

Step six: Add salt and pepper to taste. If your gravy is too thick you can thin it out some with additional milk. Serve with your homemade biscuits and finish with our JRG Rusty Dust to make them perfect!

Enjoy