

🍴 4 People

🕒 35 Mins

🍴 680 kcal

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Biscuits and Gravy

SOUTHERN BREAKFAST STAPLE

INGREDIENTS

2 cups all-purpose flour

1 tbsp baking powder

1 tsp salt

1/2 cup cold butter

DIRECTIONS

1. Make biscuits: Mix flour, baking powder, and salt. Cut in cold butter until mixture resembles coarse crumbs. Add buttermilk and stir until just combined.

2. Turn dough onto floured surface, knead briefly 3-4 times. Pat to 1-inch thickness and cut with a round cutter. Bake at 450°F for 12-15 minutes until golden.

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INGREDIENTS

2 cups all-purpose flour

1 tbsp baking powder

1 tsp salt

1/2 cup cold butter

3/4 cup cold buttermilk

1 lb breakfast sausage

1/4 cup flour

3 cups whole milk

Black pepper

Eggs (optional)

DIRECTIONS

1. Make biscuits: Mix flour, baking powder, and salt. Cut in cold butter until mixture resembles coarse crumbs. Add buttermilk and stir until just combined.

2. Turn dough onto floured surface, knead briefly 3-4 times. Pat to 1-inch thickness and cut with a round cutter. Bake at 450°F for 12-15 minutes until golden.

3. For gravy, cook sausage in a large skillet over medium heat, breaking it up as it cooks, until fully browned. Sprinkle flour over sausage and stir for 1 minute.

4. Gradually whisk in milk, stirring constantly until gravy thickens. Simmer 5 minutes, season with black pepper. Split warm biscuits and ladle generous gravy on top.