

INGREDIENTS

Biscuits:

- 2 Cups Flour
- 1 Tbsp baking powder
- 1 Tsp Sugar
- 1 Tsp Salt
- 8 Tbsp (1 Stick) Grated Butter
- 1 Cup Milk

Sausage Gravy:

- 1 lb Loose Sage Sausage
- ½ to ¾ Cup All-Purpose Flour
- 8 Tbsp (1 Stick) Butter
- 1 Can Evaporated Milk
- 1 Cup Milk
- Salt / Pepper

DIRECTIONS:

Biscuits:

1. Combine dry ingredients in a bowl.
2. Grate cold butter with a box grater over the dry ingredients. Stir together.
3. Add milk and stir to combine fully.
4. Press biscuit dough into a greased 8" cake pan and spread to the edges.
5. Bake at 375 degrees until browned and fully cooked (around 15 minutes).

Gravy:

1. Cook sausage fully in a skillet on medium - high heat, breaking apart until browned.
2. Reduce heat to medium. Add butter after sausage is fully cooked. Melt and stir in the skillet.
3. Sprinkle flour over the sausage and coat while in skillet. Add additional flour to coat if needed. Cook 2-3 minutes.
4. Add evaporated milk and seasonings. Lower the temperature to a simmer.
5. Add milk to desired consistency and thickness.
6. Taste and adjust seasonings as desired.