



Buttermilk Biscuits & Country Sausage Gravy

6 Tbsp. unsalted butter, cold

2 cups all-purpose flour

1 Tbsp. baking powder

1 tsp. salt

1 Tbsp. sugar

1 cup buttermilk

Ensure butter is extra cold. Grate it like you would cheese.

In medium bowl, combine flour, baking powder, salt, and sugar. Add in butter and mix well; ensure each piece of butter is coated with flour mixture. Make a well in the middle and add the buttermilk. Use your hands to mix just enough to mix all of the ingredients.

On lightly floured surface, gently flatten dough to a rectangle about 9" x 5". Fold long side over in thirds to a rectangle that is 3" x 5". Repeat two more times. This is how you get the layers. Flatten final rectangle to about an inch thick.

Use biscuit cutter to press straight down (don't twist). You should get about 6 biscuits. Bake in preheated 425 degree oven for about 15 minutes.

Country Sausage Gravy

1 lb. pork breakfast sausage

3 Tbsp. butter

1/4 cup all-purpose flour

3 cups milk

In large pan over med. heat, cook sausage until brown and crumbly. Drain, keeping 1 Tbsp. of sausage oil in pan. Add butter, stir well until melted. Sprinkle with flour, stir, allow to cook for several minutes. Add milk and stir. Stir occasionally until gravy thickens, 5-10 minutes.