



# BISCUITS & GRAVY



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## Country Gravy

### INGREDIENTS

- Pork sausage..... **1 pound**
- Onion, finely chopped..... **1 small**
- Crushed red pepper flakes..... **1/2 teaspoon**
- Garlic, minced..... **1 tablespoon**
- Unsalted butter..... **1/4 cup**
- Salt and pepper..... **to taste**
- All-purpose flour..... **1/4 cup**
- Minced fresh sage..... **1 tablespoon**
- Minced fresh thyme..... **1 tablespoon**
- Half and half..... **1 quart**
- Chicken stock..... **1 cup**
- Minced fresh parsley..... **1 tablespoon**

### PREPARATION

In a skillet on medium heat cook pork, onion, red pepper flakes, and garlic until pork is crumbly. Drain off excess fat, but leave a small amount.

Combine butter, salt, and pepper with the meat mixture and stir until butter melts. Slowly sift flour over the top. Mix gently and allow mixture to cook for 5 minutes. Deglaze pan with chicken stock. Add the sage and thyme.

Stir in half and half. Do not let it boil vigorously, or it will burn. If it thickens too much, add more half and half. Adjust taste with more salt and pepper if needed. Add a sprinkle of parsley for finish.

## Buttermilk Biscuits

### INGREDIENTS

- All-purpose flour..... **1½ cups**
- Sugar..... **1 tablespoon**
- Baking powder..... **2 teaspoons**
- Salt..... **1/2 teaspoon**
- Baking soda..... **1/2 teaspoon**
- Chilled unsalted butter, cut into 1/4-inch pieces..... **1/2 cup (1 stick)**
- Buttermilk..... **1/2 cup**

### PREPARATION

Preheat oven to 425°F. Whisk flour, sugar, baking powder, salt and baking soda in large bowl to blend. Using fingertips, rub chilled butter into dry ingredients until mixture resembles coarse meal. Add buttermilk and stir until evenly moistened.

Using 1/4 cup dough for each biscuit, drop biscuits onto greased baking sheet, spacing 2 inches apart. Bake until biscuits are golden brown on top, about 15 minutes. Cool slightly. Serve warm.

