**Biscuits and**

RECIPE

**Sausage Gravy**

**Note:** Add an additional protein such as eggs to meet the 3-ounce requirement.

**INGREDIENTS**

* 2 pounds ground breakfast sausage (may use patties breaking them up)
* 2/3 cup flour
* 6-8 cups milk
* 1 teaspoons salt
* 1 tablespoon black pepper
* 24 biscuits

**DIRECTIONS**

1. Preheat oven to 350 degrees. Spray a sheet pan with non-stick spray.
2. Place biscuits on prepared sheet pan and bake according to package direction.
3. Brown sausage over medium-high heat until no longer pink. Drain if there is an excessive amount of grease. You will want some grease in the pan for flavor.
4. Reduce heat and add flour stirring continuously. Cook for a couple of minutes.
5. Pour in milk, salt and pepper. Stir often. Cook until gravy thickens. If too thick, add additional milk. Taste and season if needed.
6. Spoon sausage gravy over warm biscuits to serve.

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| **Prep Time:** 10 minutes | **Cook Time:** 20 minutes | **Total Time:** 30 minutes | **Yield:** 24 servings |