



# Biscuit and Gravy Breakfast Casserole

## **Casserole:**

### **Ingredients:**

1 can biscuits (16.3 oz size)  
16 oz sausage  
1 1/2 cup cheddar cheese  
6 large eggs  
1/2 cup milk  
2 cups prepared gravy  
salt and pepper to taste

### **Instructions:**

Preheat oven to 350 degrees. Spray a 9 x 13 pan with non-stick spray.  
Cut biscuits into 1 inch pieces and line the bottom of the pan with them.  
Brown sausage over medium heat. Drain the grease and set it aside for gravy. Scatter the cooked sausage over the biscuits. Sprinkle with cheese.  
Whisk together eggs and milk with salt and pepper and pour it over the pan.  
Make gravy and pour over the top. (see recipe below)  
Bake 30-45 minutes.

## **Gravy:**

### **Ingredients:**

1/4 cup fried meat grease  
1/4 cup flour  
2 cups milk  
salt and coarsely ground pepper to taste

### **Instructions:**

Return 1/4 cup grease to the pan you cooked the sausage in. Add flour and whisk until blended, then cook until it is browned and bubbly. Add milk gradually and cook over medium heat, stirring constantly until bubbling and thick. Season to taste with salt and pepper.