

BISCUITS AND SAUSAGE GRAVY



Ingredients:

BUTTERMILK BISCUITS

2 cups flour
2 Tbsp sugar
2 tsp baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/3 cup COLD butter
2/3 cup buttermilk

SAUSAGE GRAVY

1 lb breakfast sausage
1/4 cup flour
2 Tbsp butter (if needed)
2 1/2 cups whole milk
Pepper to taste
Salt to taste
1-3 tsp sugar to taste



Instructions:

BUTTERMILK BISCUITS

Mix all the dry ingredients together. Cut in butter thoroughly, until it looks like meal. Stir in buttermilk. On a lightly floured board, knead the dough 20-25 times. Roll out the dough to about 1/2 inch thick, and cut with a floured biscuit cutter.

Bake 10-12 minutes in a 450 degree oven.

SAUSAGE GRAVY

Brown the sausage until no longer pink. If there is not enough fat rendered from the sausage, melt in the butter. Stir in the flour to make a roux and keep stirring for another minute or two. Add sugar. Stir in 1 cup of the milk and mix slowly. As it thickens, continue to gradually stir in the remaining milk. Add salt and pepper. Continue stirring until the gravy is a thick consistency.

Recipe presented by: Evie Vance



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