

Biscuits & Gravy

Adapted from *The Pioneer Woman*

MAKES.....6 Biscuits
SERVES.....2 - 4
PREP.....15 mins.
COOK.....15 mins.

This recipe is $\frac{1}{3}$ of the original, except for the buttermilk.

FOR THE BISCUITS:

1 cup all-purpose flour
2 tsp. baking powder
pinch salt
 $\frac{1}{2}$ stick cold butter, cubed
 $\frac{2}{3}$ cup whole milk
(or same amount buttermilk - disregard vinegar)
1 tbs. white vinegar

FOR THE SAUSAGE GRAVY:

3 hot or mild Italian sausage links, case removed
 $\frac{1}{4}$ cup flour, plus extra
 $1\frac{1}{3}$ cup whole milk
salt & pepper to taste

MAKE THE BISCUITS:

Preheat oven to 400 degrees.

Measure out the milk and add the vinegar. Stir and let sit for a few minutes. It should thicken.

In a food processor, add flour, baking powder, and salt.

Add butter pieces and pulse until coarse crumbs form.

Drizzle in the milk/vinegar mixture and pulse until dough just comes together and is no longer crumbly.

Use a medium scoop (or two spoons) to form 6 biscuits, then bake for 15-17 minutes, or until golden brown.

MAKE THE GRAVY:

Brown the sausage over medium-high heat until fully cooked. Make sure the pieces are small. Reduce the heat to medium-low.

Sprinkle flour on the sausage until it soaks up the fat in the pan. Stir it around and cook for two minutes, then pour in the milk, stirring constantly.

Stir the gravy until it thickens. Sprinkle in the salt and pepper to taste, and continue cooking until very thick.

*If gravy gets too thick, add milk $\frac{1}{2}$ cup at a time until desired consistency. Taste and adjust seasonings.

Enjoy!