


# BONUS - BISCUITS & SAUSAGE GRAVY


## QUICK & SIMPLE DROP BISCUITS

CHECK OUT THE DETAILS


### STEPS

If you grew up on Biscuits & Gravy, this dish will provide a nice twist on the traditional B&G.


**1**  Begin by warming your Sausage Chi Chowder (1 C.) in a small saucepan on low until warmed through – 5 – 7 minutes.

 You **DON'T** need to cook the Chowder down much in this recipe as it's going to play as the gravy.

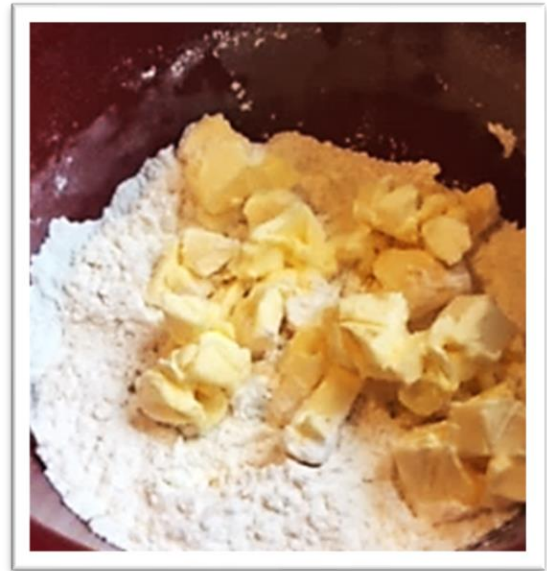
*You & your family are meat eaters. Another seared piece of sausage won't hurt this dish. Another piece of sausage wouldn't hurt should your family be meat-eaters.*

**2**  Just sear the pork, turkey, or chicken link in a nonstick pan with a drizzle of olive oil and a couple of splashes of chicken stock. Cover the pan with a lid or a piece of foil and sear for about 3 minutes on each side.

*Remember that the sausage is going to be added to the warmed Chowder, so if it's not completely cooked through, it will finish cooking in the Chowder gravy.*

**3**  Once the sausage has rested for 5 minutes, cut it up into small bite-size pieces and add it to your warmed Chowder gravy.

*Note: You can also use bulk sausage if your store carries it. I know it's popular to use breakfast sausage in Biscuits & Gravy. If that's your preference & tradition, add some (1/4 lb.) to the warm Chowder. Keep it on low until the biscuits are done baking*



**START MAKING DROP BISCUITS WITH VERY COLD BUTTER INTO YOUR DRY MIXTURE.**





**4**

Drop biscuits are awesome. There is no reason for rolling them out. Scrap the countertop mess with all that flour.

**Preheat your oven to 400.**

**5**

In a large bowl, add the following:

-  3 C. All-purpose flour
-  2 Tsp. baking powder
-  1/8th tsp. salt – basically a good pinch
-  1 1/2 sticks of **VERY COLD** butter, cut into small pieces

**Speaking of biscuits, let's make some.**

🔪 Mix together the dry ingredients & then add the cold butter.

*If you have one, you can use a pastry cutter to combine the butter with the dry ingredients. Otherwise, two butter knives do the job of breaking up the cold butter into the flour mixture until it resembles small peas.*

- 6**
- 🔪 A food processor is nice for this type of dough as well. I just don't like cleaning it – call me lazy.
  - 🔪 If you do use a food processor, make sure you only pulse the butter into the dry mixture. The blade of the processor gets warm as it works & can start to melt the butter. No matter what preparation you go with, don't over-mix.

- 7**
- 🔪 To finish the batter, add 1 3/4 C. buttermilk. You can also use whole plain milk if you desire, but I like the tang of buttermilk – again, please don't over-mix.



- 8**
- 🔪 Foil & butter your baking sheet

- 9**
- 🔪 Drop dollops of the biscuit batter onto the buttered baking sheet about 1/2 in. apart.

- 10**
- 🔪 Bake on the middle rack of your oven until golden brown on top – it should take 12 - 15 minutes.

### TIPS

You can brush the biscuits with some melted butter for extra flavor after you take them out of the oven – if your heart desires.

*I know mine does*

## SAUSAGE BROCCOLI CHOWDER GRAVY OVER BISCUITS - *NICE!*