



Gluten-Free Sausage Biscuits & Gravy

directions

1. Preheat oven to 400 degrees.
2. Line a baking sheet with parchment paper or spray with Pam.
3. Place 2 cups gluten-free Bisquick mix in a mixing bowl.
4. Add butter pieces and cut into flour until very well blended.
5. Add dill weed and garlic powder and mix.
6. Make a "well" in the center of the baking mix and add three eggs & ½ cup milk.
7. Stir together until all the flour, eggs and milk are well mixed. Dough should be a bit wet and sticky.
8. Scrape biscuit dough out onto a work surface sprinkled with some of the gluten-free mix and pat dough out about ½ to ¾ inch thick.
9. Using a round biscuit cutter about 2 ½ inches to 3 inches in diameter, cut all of the herb dough into rounds and place on baking sheet. You should have about 12 to 14 biscuits.
10. Bake for about 20 minutes or until biscuits are golden brown and puffy.
11. While biscuits are baking brown Swaggerty's sausage patties in a skillet. When thoroughly cooked remove from skillet and drain on paper towels.
12. Add the 1 tbsp of the gluten-free biscuit mix to the drippings left in the skillet stirring until mix begins to brown. Slowly pour in milk while stirring & scrapping the bottom of the skillet to make a very delicious gravy. Season with Salt & black pepper.
13. To Serve: Open two herb biscuits and place on a plate, top with two patties and spoon some gravy over the top.

notes

This is a totally gluten-free recipe for Sausage, Gravy, and Biscuits. The Bisquick Gluten-free mix makes a very light biscuit, soft on the inside with a golden brown surface. The package instructions called for "shortening" but I decided to use butter as my shortening instead of Crisco. The butter made a much tastier biscuit. I experimented with a batch with Crisco and they were not as good.

This recipe is also perfect for delicious gluten-free "grab & go" sausage and biscuits!



6

servings

20 min

prep time

20 min

cook time

ingredients

Swaggerty's Farm All Natural sausage patties

Bisquick Gluten-free Biscuit & Baking Mix - 2 cups for biscuits +
1 tbsp for gravy

1/3 cup butter cut into pieces

3 eggs

½ cup whole milk for biscuits + ¾ to 1 cup for gravy

1 tbsp Dill Weed

½ tsp garlic powder

Salt & black pepper to taste

Pairs well with: Hot coffee, milk, side of fruit, eggs

Special Kitchen Tools: N/A