



Savory Sausage Biscuits

directions

1. Preheat oven to 425 degrees
2. Add self-rising flour to a large mixing bowl. Sprinkle the cold butter cubes over the flour. Using your fingers work the butter into the flour until there are no chunks of butter left.
3. Add the sun dried tomatoes, olives, cracked black pepper, and cooked Swaggerty's Farm sausage crumbles to the flour mixture.
4. Make a "well" in the center of the flour mixture and gently pour half the milk into the well. Use a fork to stir ingredients together, adding more milk as you stir to make a somewhat wet dough.
5. Scrape dough out onto a flour dusted work surface and roll out to about 1 inch thick. Press sides of dough to make a loose square.
6. Using a sharp knife, cut biscuits into 9 squares for large biscuits. Cut into small squares for bite-size biscuits.
7. Place cut biscuits on a parchment lined baking sheet. Brush tops with extra milk to glaze.
8. Bake in a 425 degree preheated oven for about 12-15 minutes until golden brown and puffy.

notes

Smaller, bite-size biscuits are perfect for a gathering. Served with softened butter and herbed goat cheese. Add a jar of jam for brunch or breakfast.

You can make these ahead. Freeze before cooking and they will be ready for when you need them.



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servings

10 - 15 min

prep time

12 - 15 min

cook time

ingredients

1 cup Swaggerty's Farm sausage cooked, crumbled, and well drained

2 1/2 cups self-rising flour

1 stick (8 tbsps) cold butter cut into small cubes

1/4 cup chopped sun dried tomatoes

1/4 cup chopped black olives, Kalamata or regular kind

1 tsp cracked black pepper

1 cup milk plus extra for glazing tops of biscuits

Pairs well with: Herbed cheese spread, parties, brunch at home

Special Kitchen Tools: N/A