



Whole Grain Biscuits & Gravy

directions

1. Gravy: Slice sausage and place in a saucepan, cooking over medium heat until no longer pink.
2. Gravy: Stir in butter until melted.
3. Gravy: Sprinkle with flour.
4. Gravy: Gradually stir in milk and pepper. Bring to a boil; stir for 2 minutes.
5. Biscuits: Preheat the oven to 450 degrees.
6. Biscuits: In a large bowl, stir together the flour, baking powder, and salt. Cut in the butter until the mixture resembles coarse crumbs.
7. Biscuits: Gradually stir in milk until dough pulls away from the sides of the bowl. Pat out on a floured surface to about 1 inch thick.
8. Biscuits: Cut into biscuits and place on a baking sheet.
9. Biscuits: Bake in the preheated oven for 12 to 15 minutes, until the bottoms are golden brown.

to serve

Serve sausage gravy over biscuits your way.



8 - 10
servings

45 min
prep time

30 min
cook time

ingredients

Gravy:

6-8 Swaggerty's Farm® sausage links

1/2 tbsp butter

3 tbsp flour

1 1/2 c. milk

1/2 tsp pepper

Biscuits:

2 c. spelt flour

1 tbsp baking powder

1/2 tsp salt

6 tbsp butter

2/3 c. milk

Pairs well with: Eggs, juice, coffee

Special Kitchen Tools: N/A