



Bacon Gravy for Biscuits

Oscar · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

5

Description

This bacon gravy recipe is quick and easy to make Nothing makes biscuits better than being smothered in a Southernstyle bacon gravy Delightful

Ingredients

- - 1 (10 ounce) can refrigerated biscuit dough - 4 thick slices bacon - ¼ cup all-purpose flour - 1 cup milk
- or as needed - salt and pepper to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 400 degrees F (200 degrees C). Place biscuits in an ungreased baking pan. Dotdash Meredith Food Studios Bake in the preheated oven until golden brown
2. 10 to 13 minutes or as directed on the package instructions. Dotdash Meredith Food Studios While the biscuits are baking
3. cook bacon in a deep skillet over medium heat until crisp
4. about 10 minutes. Dotdash Meredith Food Studios Transfer bacon to a paper towel-lined plate
5. reserving bacon grease in the skillet. Whisk flour into bacon grease until smooth. Dotdash Meredith Food Studios Add milk and continue to stir over medium heat until thickened. Dotdash Meredith Food Studios Crumble bacon into gravy and season with salt and pepper. Dotdash Meredith Food Studios Split biscuits in half and top with gravy. Dotdash Meredith Food Studios