



## Sausage Biscuits and Gravy

Oscar · 28/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

4

### Description

Often imitated never duplicated Just make sure that after you make this sausage biscuits and gravy for breakfast you have a window of opportunity to go back to bed because you wont be able to do much after consuming this A castiron skillet is preferred I prefer the taste that the maple sausage lends to the dish however you could easily substitute regular or sage sausage in lieu of the maple Single ladies sit back and wait for marriage proposals

### Ingredients

- - 1 (16.3 ounce) can Southern-style flaky refrigerated biscuits (such as Pillsbury Grands) - 1 (16 ounce) package maple-flavored breakfast sausage - 3 tablespoons all-purpose flour
- or as needed - 1 (12 ounce) can evaporated milk - 1 ½ cups milk - ½ teaspoon salt - ¼ teaspoon ground black pepper - 1 teaspoon unsalted butter

### Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Arrange biscuits on a baking sheet spaced about 1 1/2 inches apart. Bake in the preheated oven until golden brown
2. 13 to 17 minutes. Slice in half crosswise; keep warm. Meanwhile
3. crumble sausage into a large skillet over medium heat; cook
4. breaking sausage apart
5. until no longer pink
6. about 10 minutes. Sprinkle sausage and pan drippings with flour; cook and stir until sausage coated
7. about 1 more minute. Reduce heat to medium-low. Stir in evaporated milk
8. followed by milk until thoroughly combined; bring to a simmer
9. stirring constantly
10. until desired thickness
11. 3 to 5 minutes. Season with salt and black pepper; stir in butter until melted. Stir in more flour if gravy isn't thick enough. Serve biscuits
12. cut sides up
13. topped with sausage gravy.