

Biscuits and Gravy Casserole

If you don't have self-rising flour, add a tablespoon baking powder and a quarter teaspoon of salt. Add air to butter and flour mixture to make biscuits fluffy. Use 9 x 12 casserole dish or large, deep skillet. Store bought biscuits work just as well. :-)

<u>Gravy:</u> 3 ½ cups of milk 1 lb. Sausage 4+/- tablespoons flour Salt and pepper	<u>Biscuits:</u> 3 cups self-rising flour 1+/- cup milk ¼ cup butter
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1. Use about 1 Tablespoon of flour per cup of gravy. Usually use 2 tablespoons of flour for every cup of gravy but in this recipe, we use 1 tablespoon flour per cup of gravy because it will bake in the oven and thicken.
2. Cook sausage in heated (cast iron?) pan on medium heat. Heating pan before placing in sausage helps stop the sausage sticking.
3. Place self-rising flour in bowl. Stir the flour to give it some air, this will make fluffier biscuits.
4. Cut in butter. You can stir flour and butter as much as you want but once you add the milk, don't overwork. Use a whisk or a fork to "cut" tiny amounts of butter at a time. Another method is mashing butter with your hands. Make butter lumps fairly fine, like course sand.
5. Add milk - you can use any milk
6. Fold flour mixture with milk until mixed. Don't overwork. Makes a soft dough.
7. Place a little flour on parchment paper to help cleanup and place dough on paper.
8. Flatten dough and cut into 1" square pieces.
9. Preheat oven to 375 degrees.
10. Role biscuit pieces with flour and place half of biscuit pieces in a greased cast iron skillet or casserole dish leaving space for biscuits to rise.
11. Place in preheated oven for 10 minutes.
12. Add flour to cooked sausage. As long as the flour mixes in and there is no white showing, things are good. The bottom of pan should be brown.
13. Add milk to sausage and flour mixture. Mix well until bottom feels smooth again. Heat on medium until just starting to boil. The gravy is thin at this point.
14. Remove biscuits from oven, add the gravy to biscuits and place the other half of biscuits on top. Place back in oven for about 20 minutes.
15. Let sit for at least 5 minutes before serving.