

Biscuits and Gravy



Yield: 12 biscuits

Biscuit Ingredients:

2 cups all-purpose flour (plus a little more for the counter/board to roll out)
1 ½ tablespoons baking powder
1 teaspoon kosher salt
2 teaspoons sugar
1 ½ cups super-cold heavy cream
¼ cup chives, finely chopped (if desired)
½ cup cheese (if desired)

2 tablespoons melted butter or heavy cream for the tops

Sausage Ingredients:

1 ½ pounds bulk pork sausage or 2 (12-ounce) packages pork breakfast sausage patties
½ stick unsalted butter
¼ cup all-purpose flour
1 ½ cups chicken stock
1 ½ cups milk
1 teaspoon fresh thyme
½ teaspoon granulated garlic
Couple pinches cayenne pepper
Salt and pepper to taste

Biscuit Steps:

1. In a large mixing bowl whisk together the flour, baking powder, salt, and sugar. Add the chives and cheese (if using). Add the cold cream and mix with a spatula first before using your hands to bring the mixture together in a large log. **Try not to over handle the dough as you don't want to build too much gluten.*
2. Transfer the log to a sheet of parchment paper and using the paper and your hands roll the log back and forth to create a thick, round shape (about 3"-4" thick). Use the parchment paper to wrap the dough and pop it in the freezer for 30 minutes.
3. **Preheat oven to 375°F.** Remove dough from freezer and cut it into 12 (about 1 ½-inch) rounds. You can use the same piece of parchment paper on top of a baking sheet pan. Place the parchment paper on the pan and transfer the rounds ensuring some space between each round. Brush the tops with melted butter or heavy cream and bake for 20 - 25 minutes or until they are puffed up and golden-brown on top. Serve warm with gravy.

Gravy Steps:

1. Heat a large skillet over medium heat until hot. Add the sausage increasing the heat and breaking up the sausage with a wooden spoon. Make sure you are scraping down the bottom of the pan to release the browned bits until the meat is brown and no longer pink. If necessary, turn down the heat so meat and bits on the pan don't burn.
2. Transfer cooked sausage to a clean bowl and set aside. If there is liquid fat left from sausage, drain it out of the pan but leave the browned bits. Add butter and return pan to medium-high heat. Once butter has melted, whisk in the flour and cook whisking constantly until mixture darkens to the color of peanut butter.
3. Slowly add the chicken stock, continuing to whisk. Add the milk and whisk. Add thyme, salt, pepper, garlic powder and cayenne and continue cooking until mixture has thickened. Add back in the sausage and stir to combine. Simmer for a few minutes before tasting for seasoning and serving over biscuits.