

BISCUITS AND SAUSAGE GRAVY

Shared by Laura Lee Everett
Source: Anne Everett and Laura Lee Everett

BACKSTAGE BRUNCH 2021
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INGREDIENTS

Biscuits

- 2 cups self-rising flour*
- 1¼ cups heavy cream
- (Sweet bread option: add 2 tbsp. sugar)

Gravy

- 1 pound pork sausage
- 2 tablespoon + 1 teaspoon all-purpose flour
- 2 ½ cups half and half
- 1 tablespoon butter
- 1/8 teaspoon dried thyme
- 1/8 teaspoon dried crushed rosemary
- 1/8 teaspoon crushed red pepper flakes
- Freshly ground black pepper, to taste

*If you don't have self-rising flour:

- 1 cup all-purpose flour
- 1 ½ tsp. baking powder
- ¼ tsp. salt

Whisk together and store in an airtight container for up to 1 year.

INSTRUCTIONS

Biscuits

1. Preheat oven to 450°
2. Combine 2 cups self-rising flour with 1 ¼ cups heavy cream (drizzle in cream, stir with a spoon). Add a little more cream if needed to make a ball of dough.
3. Turn out on lightly floured parchment and flatten, fold, and flatten by hand or rolling pin. DO NOT OVER WORK.
4. Cut into 10 or 12 biscuits. Roll out about a little finger thickness maybe ½".
5. Space 2" apart in the pan. Either pour a few tablespoons of oil in 2 pie pans and flip the biscuits over, or oil pan and brush cream or butter on the top of each biscuit.
6. Bake +/-12 minutes (+/-14 if they are large, 3"-4" across).

(continued)

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Gravy

1. Brown sausage in a large saucepan. Use a paper towel to blot out most of the grease from the pan.
2. Add flour, butter, and half & half. Cook on medium-low, stirring often, for several minutes until thickened.
3. Add thyme, rosemary, red pepper flakes and black pepper.
4. Serve over warm biscuits.

NOTES

Make Ahead Instructions

- You can make the gravy ahead of time and store it in a container in the fridge for 2-3 days, depending on the freshness of your ingredients.
- Rewarm on the stove, adding a splash of half and half or milk to thin it, if needed, and additional seasonings, to taste.

Freezing Instructions

- I'd suggest making the recipe with whole milk, if you want to freeze it. (Half and half will have a slightly different texture upon reheating from frozen, but will still taste good). Thaw overnight in the fridge.
- Rewarm on the stove, adding a splash of half and half or milk to thin it, if needed, and additional seasonings, to taste.
- The biscuits can be made ahead and stored in the freezer for 3-5 months.