

Biscuits and Gravy

<http://butcherblockco.com/blog/favorite-breakfast-recipe-biscuits-and-gravy>

Recipe courtesy of Claire Hoenke

Biscuits

- 2 cups flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- ½ cup (one stick) cold butter, cut into small pieces
- 1 cup milk or half and half

Gravy

- 1 lb pork sausage
- 1/3 cup flour, divided
- 4-5 cups milk
- Hot sauce to taste
- Black pepper to taste
- Seasoned salt to taste

Preheat the oven to 400°F and line a baking sheet with parchment paper. In a medium bowl, combine dry ingredients, and then use your fingers or a pastry cutter to cut in the butter. If you want to add in any additional ingredients (cheese, bacon, herbs, etc.), now is the time. Stir in the milk and use two spoons to drop the biscuits in semi-freeform lumps onto the baking sheet. I like mine to be king of rounded, but with craggy edges so the finished biscuit has a little crunch to it. Bake until they're golden brown with crunchy bits, about 15 to 20 minutes, and then serve.

While the biscuits are baking, make your gravy. Put the sausage into a heavy pan or skillet and brown it over medium high heat, using a wooden spoon to break the sausage into bits. When it is cooked through, add the flour in two phases, stirring until it is absorbed. Use the spoon to stir the sausage around and cook the flour, scraping the bits off the bottom of the pan, for about a minute or two. Add the milk, and stir, stir, stir while the gravy thickens. If it gets too thick, just add a little more milk. When the texture is right, season with hot sauce, black pepper, and seasoned salt, and spoon it over your biscuits.