



## **BUTTERMILK BISCUITS WITH SAUSAGE GRAVY**

Prep: 15 min, Cook: 20 min.

- 2-1/4 cups all purpose flour
- 1 tsp. sugar
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 3/4 tsp. salt
- 3 Tbs. unsalted butter, chilled
- 1/3 cup vegetable shortening, chilled
- 3/4 cup buttermilk
- 1 lb. pork sausage
- 2 cups skim milk
- 1/8 tsp. hot pepper sauce, or to taste



Preheat oven to 450°F. Combine 2 cups flour and next 4 ingredients in a food processor or mixing bowl. Cut in butter and shortening until mixture resembles coarse meal. Add buttermilk. Stir lightly until ingredients are moistened. Form dough into a ball. Transfer to a lightly floured work surface. Knead 6 times and roll to 1/2 inch thickness. Cut into 2 inch disks. Arrange on a lightly oiled baking sheet so that biscuits are not touching. Bake 16 minutes or until biscuits have risen and are golden.

Meanwhile, prepare sausage gravy by cooking sausage 12-15 minutes in a heavy nonstick skillet over medium high heat until cooked through, stirring frequently to break up meat. Using a slotted spoon, transfer meat to a bowl and set aside. Discard all but 3 Tbs. pan drippings. Return skillet to medium heat. Sprinkle 3 Tbs. flour into drippings and whisk 2-3 minutes until lightly browned. Whisk in milk and hot pepper sauce. Increase heat to medium high and stir constantly 2-3 minutes, or until it begins to thicken. Return sausage to gravy and simmer 1-2 minutes until heated throughout. Season with salt and pepper to taste and serve over biscuits.

*This recipe serves 4 people. Due to the nature of this recipe, it adjusts the number of servings in multiples of 4 only.*



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