

MAPLE SAUSAGE GRAVY & BUTTERMILK BISCUITS

Prep Time: 30 min

Total Time: 45 min

Servings: 3 - 4

Ingredients

MAPLE SAUSAGE GRAVY:

1/2 LB MAPLE SAUSAGE 1 1/2 CUP WHOLE MILK

1/4 CUP FLOUR 1/2 TBSP MAPLE SYRUP

1 TBSP BUTTER 1/2 TSP SALT

1/2 TSP GROUND BLACK PEPPER 1/2 TSP SAGE

BUTTERMILK BISCUITS:

1 CUP FLOUR 1 TSP BAKING POWDER

1/3 CUP TURNER'S BUTTERMILK 1/2 TSP SALT

3 1/2 TBSP BUTTER (UNSALTED) 1/8 TSP BAKING SODA

BUTTER - SLICED AND CHILLED IN FREEZER

1 TBSP BUTTERMILK FOR BRUSHING

Directions

PREHEAT OVEN TO 425F AND LINE BAKING SHEET WITH PARCHMENT PAPER. MAKE BISCUIT DOUGH. COMBINE FLOUR, BAKING POWDER, SALT, AN BAKING SODA IN A LARGE BOWL. CUT BUTTER INTO FLOUR MIXTURE WITH PASTRY BLENDER UNTIL COARSE. MAKE A WELL AND POUR BUTTERMILK IN AND STIR UNTIL JUST COMBINED. TURN DOUGH ONTO A FLOURED WORK SPACE. PAT TOGETHER INTO A RECTANGLE. FOLD INTO THIRDS, TURN DOUGH A HALF TURN AND PAT INTO A RECTANGLE. REPEAT 3 TIMES. ROLL DOUGH TO 1/2" AND CUT OUT BISCUITS INTO 3" ROUNDS. PLACE ON BAKING SHEET, INDENT TOP AND BRUSH WITH BUTTERMILK. BAKE UNTIL BROWNED, ABOUT 15 MIN. SAUSAGE GRAVY: MELT BUTTER IN A LARGE PAN OVER MEDIUM HEAT, THEN BROWN SAUSAGE. REDUCE HEAT TO MEDIUM LOW AND ADD FLOUR. SLOWLY ADD MILK, WHILE STIRRING. ADD SYRUP, SALT, PEPPER, AND SAGE. SIMMER UNTIL THICKENED. SERVE OVER BISCUITS.