**Biscuits & Sausage Gravy**

**Sausage Gravy Ingredients**

3 Cups Milk

1/2 Lb. Sausage

1/3 Cup All Purpose Flour

1/3 Cup Sausage or Bacon Grease

1 tsp. Salt

1/2 tsp. Pepper

Directions

**Day One**

Step 1. On medium heat, fully cook sausage. Sausage should have a grayish-brown color with no pink areas. With a turner, move the sausage around the skillet so that pieces do not over cook

Step 2. Drain grease from sausage. SAVE THE SAUSAGE GREASE! Measure out 1/3 Cup of grease, cover with plastic wrap and refrigerate.

**Day Two**

Step 1. Remove grease from the refrigerator. Place the grease in a large saucepan and cook over medium heat until grease is a liquid form again.

Step 2. Stir in 1/3 Cup Flour. Mix together grease and flour until a smooth texture has formed. The mixture should be a little brown in color.

Step 3. Add 3 Cups Milk, CONSTANTLY STIRRING THE MIXTURE. Mixture will thicken as it comes to a boil.

Step 4. Add sausage to the mixture

**Baking Mix Biscuits**

**Ingredients**

2 ¼ Cups Baking Mix

2/3 Cup Milk

**Day One**

Step 1. Gather all utensils, bakeware, and materials needed for constructing the biscuits

Step 2. Wipe down countertops

**Day Two**

Preheat Oven to 425\*F

Step 1. Combine Baking Mix and Milk

Step 2. Mix together with a spoon

Step 3. Lightly Flour the countertop

Step 4. Pour out mixture onto the floured surface

Step 5. Knead about 10 times. You do not want to over knead the dough

Step 6. Pat or Roll