

## Mama's Homemade Biscuits with Sausage Gravy

### Ingredients for Biscuits:

4 cups Self-Rising Flour  
3 tbsp. Sugar  
1 heaping tsp. Baking Powder  
1 tsp. Kosher Salt  
1 lb. (4 sticks) Salted Butter \*, frozen & grated  
Extra softened Butter to butter baking pan  
2-1/4 cups cold Heavy Cream, Half & Half or milk  
½ cup cold Buttermilk

### Ingredients for Sausage Gravy:

2 lbs. Breakfast Sausage  
1/2 Stick of Salted Butter or 4 tbsp. Bacon Grease  
4 tbsp. Flour  
4 cups Whole Milk  
Salt and Pepper to taste, heavy on the Black Pepper recommended  
Spices, seasonings or shredded cheeses to your liking

### Directions for Biscuits:

Add dry ingredients of flour, sugar, baking powder, salt, and whatever herbs or spices you desire, if any, to a big bowl and whisk together until mixed well.

Add half of grated butter to dry ingredients and gently toss with hands. Add remaining butter and toss with hands. Using a Pastry Cutter, cut the flour and butter together until the mixture resembles coarse crumbs or small peas. Slowly add Heavy Cream while gently mixing. Slowly add Buttermilk while gently mixing. Stir this together until it just barely comes together.

Butter a 9x13 Metal Baking Pan. Drop in biscuit mix and spread it out, do not flatten, make sure the top is really craggy, like cobblestones. Using a floured bench scraper, cut in 12 square biscuits.

Place pan in a preheated 325° oven for 50 minutes, until top is golden brown.

### Directions for Sausage Gravy (Taste it as you go):

In a cast-iron skillet over medium heat, brown the sausage for 6-8 minutes, until browned. Remove from skillet, keep as much grease in pan as you can. Add butter or bacon grease, melt, add flour and whisk for 5-7 minutes to make a roux. Slowly add the 4 cups of Whole Milk while whisking. Gravy will thicken and you can season as you wish. Add sausage back to skillet, taste it, adjust salt, pepper and seasonings as needed.

Cut a biscuit in half, cover in sausage gravy and enjoy!

**Notes:** If you use salted butter, the above amount of Kosher salt should be plenty. I use unsalted butter and adjust the salt to add a bit more at times. Remember to taste as you go while you're putting this recipe together. Everything should be flavored to your taste.