

Buttermilk Biscuits and Sausage Cream Gravy

<http://userealbutter.com/2014/11/23/biscuits-sausage-gravy-recipe/>
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buttermilk biscuits

2 cups all-purpose flour
2 tsps baking powder
1 tsp fine sea salt
1/2 tsp baking soda
8 tbsps unsalted butter, cold and cut into small pieces
1 cup buttermilk, cold

sausage cream gravy

3 tbsps unsalted butter
16 oz. breakfast sausage in bulk (or removed from casings)
1/2 cup all-purpose flour
1 tsp fine salt
2 tsps black pepper
1/8 tsp cayenne pepper
4 cups whole milk

Make the biscuits: Preheat the oven to 425°F. Line a baking sheet with parchment paper. Whisk the flour, baking powder, salt, and baking soda together in a large bowl. Add the butter to the flour mixture and toss with the flour to coat. Freeze for 10 minutes. Cut the butter into the flour until the largest pieces are the size of a pea. Drizzling the buttermilk into the flour-butter mixture and stir it until it is just shaggy and begins to come together. Turn it out onto a lightly floured work surface and pat the dough together into a 1-inch thick circle. Use a 2.5-inch diameter biscuit cutter and cut straight down into the dough without twisting the cutter (twisting will prevent rising). Reform the scraps and continue cutting. This should yield about 8 biscuits. Set the biscuits spaced evenly apart on the parchment-lined baking sheet. Bake for 15-16 minutes until golden (careful not to burn the bottoms).

Make the gravy: Heat the butter in a large frying pan over medium-high heat until it is foamy. Add the sausage to the pan and cook, breaking up large lumps with a spatula or spoon. Cook for about 5 minutes or until any pink color is mostly gone. Reduce the heat to medium and sprinkle the flour, salt, pepper, and cayenne over the sausage. Stir it in for a minute until the flour is cooked. Gradually stir in the milk, scraping the pan to include the browned bits off the bottom. Let the milk come to a simmer while stirring occasionally. Continue to stir and let the milk simmer until it thickens (about a minute). Season to taste and keep the gravy warm.

Serve: Split a hot biscuit in half and top with sausage cream gravy. If made ahead, you can lightly toast the biscuits and reheat the gravy on the stove top. Serves 8.