

Halle Recipes

Biscuits and Gravy

by Cristeen Halle

SERVES

4 servings

Ingredients

- 2 Cups Flour
- 1 Tbsp Baking Powder
- 1 Tbsp Sugar
- 1 Tsp Salt
- 6 Tbsp Unsalted Butter
- 3/4 Cup Milk
- Sausage
- Flour
- Milk

Method

1. Preheat oven to 425. Combine flour, baking powder, sugar, and salt in a large bowl and mix well. Set aside.
2. Remove butter from the refrigerator and cut it into your flour mix with a pastry blender until it looks like coarse crumbs.
3. Add milk and stir til combined.
4. Roll out and cut into biscuits.
5. Brown sausage in a frying pan. Leave grease and sausage in pan (if there isn't much grease, add a spoonful of shortening).
6. Sprinkle flour (1/2 cup to 1 cup) and stir the grease/sausage until it is thick and lumpy.

7. Turn on burner. Start adding milk (1/2 cup at a time) and stirring mixture. As it boils, it will thicken.
 8. Add more milk to make runnier, boil longer to make thicker.
 9. Flavor with salt and pepper.
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