



Brunch Sausage and Gravy Casserole

directions

1. Make biscuits by mixing flour, oil, and milk.
2. Knead lightly and press out to about ¼" thick. Cut with a 1 to 1 1/2" biscuit cutter. Re-knead dough and continue to cut out until all has been cut. Set aside.
3. Fry the sausage. Stir in the flour and cook for a couple of minutes.
4. Pour in milk and cook, stirring, until the mixture boils and thickens.
5. Pour into a 9"X13" casserole dish and top with biscuits. Bake at 375 degrees about 15 minutes or until biscuits are brown.

notes

N/A

to serve

Serve immediately.



8

servings

40 min

prep time

15 min

cook time

ingredients

1 lb Swaggerty's Farm sausage (hot or mild)

4 TBSP flour

4 cups milk

2 cups self-rising flour

¼ cup cooking oil

¾ cup milk

Pairs well with: Fruit, greens, salad

Special Kitchen Tools: N/A