Biscuits & Sausage Gravy Casserole | An Easy Brunch Recipe

8 servings	40 min prep time	15 min cook time

ingredients

For the Gravy:

1 lb. Swaggerty's Farm sausage

4 Tbps. flour

4 cups milk

For the Biscuits:

2 cups self-rising flour

¼ cup cooking oil

¾ cup milk

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 in a skillet over medium-high heat. 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 the gravy into a prepared 9" x 13" casserole dish and top with biscuits. Bake at 375 degrees for about 15 minutes or until biscuits are golden brown.

To Serve

Serve warm. This makes a great addition next to a plate of scrambled eggs, a fruit salad and all your other brunch favorites.

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