

Homemade Sausage & Country Gravy over Buttermilk Biscuits

Ingredients

Country Gravy Ingredients

1/2 cup vegetable oil
3/4 cup all-purpose flour
1 tsp. Joe Schmo's Kitchen French Grey Sea Salt
1 tsp. Ground Black Pepper
4 cups milk

Joe Schmo's Kitchen Mild Italian Sausage

2 lbs ground pork
(can substitute ground turkey, ground chicken, etc.)
2 tbs. Joe Schmo's Kitchen Mild Italian Sausage Mix
1/2 cup cool water

Homemade Buttermilk Biscuits

2 cups flour
4 tsp baking powder
1/4 tsp baking soda
3/4 tsp Joe Schmo's Kitchen French Grey Sea Salt
2 tbs butter
2 tbs shortening
1 cup Buttermilk, chilled



By: Joe Schmo's Kitchen

Directions

Country Gravy

Heat the oil in a large skillet over medium heat. Whisk flour, JSK sea salt and pepper until smooth. Cook and stir over medium heat until browned, about 10 minutes. Gradually stir in milk so that no lumps form, and continue cooking and stirring until thickened. If the gravy becomes too thick, you can thin it with a little more milk.

Joe Schmo's Kitchen Mild Italian Sausage

Put ground pork in a large bowl. In smaller bowl mix together JSK Mild Sausage Mix with water. Pour mixture of ground pork and mix well. Now in a large pan brown Sausage over medium heat. When browned mix into gravy and leave on low heat to keep warm.

Homemade Buttermilk Biscuits

Preheat oven to 450°. In a large mixing bowl, combine flour, baking powder, baking soda, and JSK Sea Salt. Using fingertips, mix butter and shortening into dry ingredients until mixture looks like crumbs. (The faster the better you don't want the butter and shortening to melt.) Make a well in the center and pour in the chilled Buttermilk. Stir just until dough comes together, the dough will be very sticky. Put dough down onto floured surface, dust top with flour and gently fold dough over on itself 5 or 6 times. Press into a 1-inch thick circle. Cut out Biscuits with a 2-inch cutter, being sure to press straight down through the dough. Place Biscuits on a baking sheet, bake until Biscuits are Tolland light gold on top, about 15 to 20 minutes.

** Remove from oven cut in half. Generously cover with JSK Homemade Sausage and Country Gravy.**

