

### Breakfasts

#### Biscuits with Sausages and Gravy

Who's Favorite

Picture Error! No text of specified style in document.-1 **AnnaAndIvyChristmas2007.JPG**



**Anna-Marie Ruth Owens** - I first had this at a Perkins restaurant, it's my favorite breakfast now.



Prep time 15 minutes  
 Bake time 10-12 minutes  
 Preheat oven to 450°F  
 Makes 16 1¼ inch biscuits

#### Baking Powder Biscuits

2	cups	Flour
3	tsp.	Baking Powder
1	tsp.	Salt
¼	cup	Shortening
¾	cup	Milk

Measure flour, baking powder and salt into bowl. Cut in shortening thoroughly, until mixture looks like meal. Stir in almost all the milk. If dough is

not pliable, add just enough milk to make a soft, puffy, easy to roll dough. (Too much milk makes the dough sticky, not enough makes biscuits dry.)

Round up dough on lightly floured cloth-covered board. Knead lightly 20 to 25 times, about a minute. Roll ½ inch thick. Cut with floured biscuit cutter. Place on ungreased baking sheet. Bake 10 to 12 minutes or until golden brown.



#### Variations:

##### Bacon Biscuits

Stir in 1/3 cup crumbled crispy fried bacon with the milk.

##### Buttermilk Biscuits

Who's Favorite

**Karl Hans Burndorfer**

Substitute buttermilk or sour cream for the milk; decrease baking powder to 2 tsp. And add ¼ tsp. baking soda to flour mixture.

##### Cheese Biscuits

Stir in ½ cup shredded sharp cheddar cheese with the milk.

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#### Sausage & Gravy

1½	lb.	Sausages (pork or beef)
2-3	tbs.	Flour
1	cup	Milk

Remove sausage casings and brown in fry pan. Add 2-3 tbs. flour and salt & pepper to taste. Stir until flour mixture bubbles. Add enough milk to make sausage gravy (about 1 cup or more). Pour sausages and gravy over biscuits.

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