



## Sausage Gravy & Biscuits

**Prep: 12 minutes**

**Cook: 18 minutes • Serves: 8**

- 1 package (16 ounces) refrigerated buttermilk or Southern style biscuits
- 1 package (16 ounces) pork sausage (any flavor)
- ½ medium onion, chopped (about ½ cup)
- 4 tablespoons unsalted butter
- ⅓ cup all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 3 cups whole milk
- 2 teaspoons Worcestershire sauce

1. Prepare biscuits as label directs.
2. Meanwhile, in large skillet, cook sausage and onion over medium-high heat 8 to 10 minutes or until browned and cooked through, breaking up sausage with side of spoon; remove from heat. With slotted spoon, transfer sausage mixture to bowl.
3. Reduce heat to medium-low. In same skillet, melt butter. Add flour, salt and pepper and cook 5 minutes, stirring frequently. Whisk in milk and Worcestershire. Heat to simmering and cook 5 minutes or until mixture thickens, stirring frequently. Stir in sausage mixture.
4. To serve, split biscuits in half and top with sausage gravy.

*Approximate nutritional values per serving:  
490 Calories, 32g Fat (13g Saturated),  
58mg Cholesterol, 1124mg Sodium,  
34g Carbohydrates, 1g Fiber, 18g Protein*

### **Chef Tip**

*For additional flavor, stir in hot sauce to taste.*