

Cheddar Green Onion Biscuits and Sausage Gravy

Cheddar and Green Onion Biscuits

Yields 1 Dozen Biscuits

4 ⅔ cups	All Purpose Flour
1 ½ tsp	Kosher Salt
2 Tbsp	Sugar
5 ¼ tsp	Baking Powder
1 ½ tsp	Baking Soda
1 cup	Cold Butter, cut into cubes
1 ½ cup	Buttermilk
1 cup	Cheddar Cheese, shredded
½ cup	Green Onions, finely chopped
2 tsp	Black Pepper

Directions:

- Preheat the oven to 400° F
- Combine the flour, salt, sugar, baking powder, baking soda, cheddar cheese, and green onions in a large bowl.
- Mix the dry ingredients together loosely with a wooden spoon.
- Using your hands, cut the cold butter into the dry mixture until the butter is in about pea-sized chunks. Alternately, you can use a cutting tool.
- Add the buttermilk and mix either with hands or a wooden spoon until the dry ingredients are just moistened and hold together loosely.
- Turn the mixture out onto a lightly floured surface and knead slightly until the mixture mostly holds together.
- Roll the biscuit dough to 1"- 1 ½" thickness.
- Cut the biscuits using a round cutter. Scraps can be re-rolled and recut once.
 - o *Pro tip: if you don't want to waste any biscuit dough, try cutting them into squares with a dough cutter or a knife. The shape of the biscuits won't affect the taste!*
- Place biscuits in the freezer for at least ten minutes before baking. The colder the butter is, the fluffier the biscuits will be.
 - o *Pro tip: biscuits can be frozen for up to 4 weeks. You can pull them out and bake them straight from the freezer if you only want a few at a time. Just increase the baking time by 5-10 minutes.*
- Place cold biscuits 2" apart on a baking sheet lined with parchment paper.
- Bake for 15-20 minutes until golden brown and fluffy.

Sausage Gravy

Yields 6 servings

1 lb	Pork Breakfast Sausage
¼ cup	All Purpose Flour
2 ½ cups	Whole Milk
1 tsp	Black Pepper
To Taste	Salt
To Taste	Ground Sage
To Taste	Ground Fennel
To Taste	Crushed Red Pepper

Directions:

- Using a large heavy bottomed skillet, cook the sausage over medium heat until it is loose and no longer pink. This should take about ten minutes.
- Taste the sausage and adjust the seasoning to your preference. If you like it spicy, add extra crushed red pepper. If you prefer it milder, try a little ground sage and fennel.
- Make a roux by sprinkling the flour over the sausage and continuing to cook it, stirring constantly, until the flour has been absorbed by the sausage fat. This should take between 5-7 minutes.
- Slowly stir in the milk, being sure to scrape the bottom of the pan to loosen any cooked-on roux. There is a lot of flavor there! Cook the gravy at a bare simmer until it starts to thicken and covers the back of a spoon.
 - o *Pro tip: if the gravy is too thick for your liking, just add some more milk a little at a time until it reaches the consistency you want.*
- Check the seasonings and adjust to your preference.
- Serve the gravy immediately over fresh biscuits.