

Biscuits and Gravy Casserole

Adapted from Taste of Home

Ingredients



Gravy

- 1 pound [Sinclair Family Farm bulk pork sausage](#)
- 1/4 cup all-purpose flour
- 3 cups 2% milk
- 1-1/2 teaspoons pepper
- 1 teaspoon paprika
- 1/4 teaspoon chili powder

Biscuits

- 2-1/4 cups biscuit/baking mix
- 1/2 cup sour cream
- 1/4 cup butter, melted

Method

1. In a large skillet, cook sausage over medium heat until no longer pink, 6-8 minutes, breaking into crumbles. Remove with a slotted spoon; reserving 1/4 cup of the drippings in pan, discard the rest. Stir in flour until blended; cook and stir until golden brown (do not burn), 1-2 minutes. Gradually whisk in milk. Bring to a boil, stirring constantly; cook and stir until thickened, 2-3 minutes. Stir in sausage, pepper, paprika and chili powder. Pour into a greased 13x9-in. baking dish. Cool completely.
2. Meanwhile, in a large bowl, mix baking mix, sour cream and melted butter until moistened. Turn onto a lightly floured surface; knead gently 8-10 times.
3. Pat or roll dough to 3/4-in. thickness; cut with a floured 2-1/2-in. biscuit cutter. Place biscuits over gravy. Refrigerate, covered, overnight.*
4. Preheat oven to 400°. Remove casserole from refrigerator while oven heats. Bake, uncovered, until gravy is heated through, and biscuits are golden brown, 22-25 minutes.

*Make ahead:

Cover and freeze the unbaked casserole. To cook it, partially thaw the casserole in the refrigerator overnight. Remove from the refrigerator 30 minutes before you're ready to bake. Bake in a 400° oven 22-25 minutes, adding time as needed to heat through and biscuits are golden brown.