

# Savory Biscuits and Gravy Casserole

Let's be honest. Sometimes, you don't want to get up early and prepare a whole farm-fresh breakfast spread for the entire family. Sometimes, you'd rather lie in a little longer or enjoy your warm coffee with the morning paper. That's why we have two casseroles- one savory and one sweet- make ahead of time! If you're an early go-getter, you can also prepare it that morning.

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## Ingredients:

### Gravy

1 pound [Sinclair Family Farm Bulk Pork Sausage](#)  
1/4 cup all-purpose flour  
3 cups 2% milk  
1-1/2 tsp pepper  
1 tsp paprika  
1/4 tsp chili powder

### Biscuits

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



## Method:

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 13×9-in. baking dish. Cool completely.

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. 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.

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:

To make ahead and freeze, follow all steps and stop at baking time. Wrap your casserole well and toss in the freezer. 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 for 22-25 minutes, adding time as needed to heat through, until the biscuits are golden brown. This recipe can be split into two 8"×8" aluminum disposable pans, or one 9"×13" disposable aluminum baking dish, see tips and tricks on pages 3-4.

