

Buttermilk Biscuits

Ingredients

1 cup plus 2 T. self-rising flour
1/8 teaspoon baking soda
1/4 cup butter-flavored shortening
1/2 cup buttermilk



Directions

Preheat an oven to 450 degrees F.

Sift flour and baking soda together in a large bowl.

Cut in shortening with a pastry blender until mixture resembles coarse crumbs.

Make a well in the center of the mixture and stir in buttermilk until a soft ball forms.

Turn the dough out onto a lightly floured surface and knead for 2 to 3 minutes.

Roll dough out to a 1/2-inch-thick rectangle.

Cut biscuits out with biscuit cutter and transfer to a baking sheet.

Bake in preheated oven until tops are light brown and sides begin to darken, about 10 minutes.

Remove biscuits to cool completely on a wire rack.

Sausage Gravy

Ingredients

8 ounces Pork Sausage

1/4 cup flour

2 1/2 cups milk

Salt and ground black pepper to taste



Directions

Cook sausage in large skillet over medium heat 5-6 minutes or until thoroughly heated, stirring frequently.

Stir in flour.

Gradually add milk; cook until mixture comes to a boil and thickens, stirring constantly.

Reduce heat to medium-low; simmer 2 minutes, stirring constantly.

Season to taste with salt and pepper.