

Biscuits 'N Gravy

Ingredients:

- 1/2 c. butter or margarine (*or use a 1 lb roll of sausage or half a pack of bacon for the grease*) ** *you may need to add a little butter to the grease after frying the meat*
- 1/3 c. all-purpose flour (*Self-Rising will work, just taste check before adding salt.*)
- salt and pepper, to taste
- 3-4 c. milk
- Biscuits, bread, or toast

Directions:

Bake your biscuits according to directions.

If using sausage or bacon then you need to fry it. (You can crumble the sausage or fry it in patties.)

Place the meat on a plate lined with paper towels. If you crumbled the sausage you can leave it in the pan.

If using butter then just melt it in the pan.

Use a whisk to blend the flour and seasonings into the grease. Let cook 2-3 minutes until lightly browned.

Add the milk and stir constantly to avoid lumps. Keep stirring until thickened. DO NOT leave this unattended as it does have a tendency to boil over.

Split the biscuits in half and place them on a plate. Ladle the gravy over the tops and add sausage or bacon to the side. Serve HOT!