



Homemade Sausage, Gravy & Biscuits

Chez Chloe @ wendyellenthomas.com

Simple herbed sausage: a little spicy

1 # ground pork shoulder/butt

1 T fresh parsley

1 tsp fresh marjoram

1 tsp fresh thyme

1 tsp fresh rosemary

1 tsp fresh thyme

1/8 tsp nutmeg

1/8 tsp cayenne

1/8 tsp crushed red pepper

1/4 tsp ground pepper

1 tsp salt

pinch of clove

1 1/2 tsp brown sugar

1 tsp sherry vinegar

Combine all ingredients. If time allows let it sit for an hour. I didn't have it and it still came out delicious.

I used 1/2 of this for gravy and used the remainder for patties.

Biscuits: Adapted from *Simply Recipes* or *Sara Foster's* (1/2 amount- made 8 small biscuits)

1 1/4 cups of all-purpose flour

1/2 tsp sugar

1/2 tsp salt

1 1/2 tsp baking powder

1/4 tsp baking soda

8 T cold butter

1/2 cup chilled and shaken buttermilk

Preheat oven to 450F/225°C. Whisk together dry ingredients. Cut in cold butter quickly (so fat doesn't melt) till crumbly. Make a well and add the cold buttermilk. Mix lightly until just combined. Form a flat 3/4inch disc and use lightly floured 2inch biscuit cutter... or a ½ cup measure for lack of my biscuit cutters! Reform dough with as little reworking as possible, then I just mashed together the last bit.

My Gravy: A recipe to work from.....

Basic roux-

3 T butter

3 T flour

3 cups of milk

4 T goat cheese – yes you heard it right...

½ tsp salt

1/8 tsp ground pepper

2 cups mushrooms

dash Worcestershire sauce

dash of Tabasco (optional)

dash of lemon juice

Saute mushrooms and set aside. Heat butter, whisk in flour, add warm milk. Combine thoroughly. Bring to a low boil to thicken. Add cheese, mushrooms, dash of lemon and season.

Bring it all together:

Brown up ½ the sausage on medium high heat then reduce to medium using a spatula to break it up until there is no more pink.

Add the gravy.

Taste it.

Make it your own.

Make the biscuits and give your gravy some time to mellow.

I think you can take it from here- Place a biscuit on a plate and smother with gravy. Top with a little parsley and throw on a side of fried eggs if you're up for it.

Enjoy!

