



## *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*

*¼ tsp ground pepper*

*1 tsp salt*

*pinch of clove*

*1½ 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 ½ 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)*

*1¼ cups of all-purpose flour*

*1/2 tsp sugar*

*½ tsp salt*

*1 ½ tsp baking powder*

*¼ tsp baking soda*

*8 T cold butter*

*½ 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 mushed 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!*

