



## Cheesy Sausage Biscuit Bake with Savory Cheddar Gravy

**Servings: 8**

Preparation Time: 20 minutes

*Start to Finish Time: 1 hour 30 minutes*



*Biscuits and sausage aren't the same without gravy. Pour this cheddar one on top of the loaf or serve on the side.*

### FOR THE SAUSAGE & BISCUIT, SLICE:

**1 pound breakfast sausage, pork, patties**

### FOR THE DOUGH whisk:

**3 cups all-purpose flour**

**2 teaspoons baking powder**

**1/2 teaspoon salt**

**1/4 teaspoon baking soda**

### FOR THE DOUGH cut in:

**6 tablespoons unsalted butter, cold, cubed**

**1/4 cup shortening, cold, cubed**

**1 cup buttermilk**

**1/2 cup scallions, sliced, + 2 tablespoons for garnish**

### FOR THE GRAVY cook:

**8 strips thick-sliced bacon, diced**

### FOR THE GRAVY whisk:

**1/4 cup all-purpose flour**

**2 1/2 cups milk**

**6 ounces cheddar cheese**

**1 teaspoon yellow mustard**

**1 dash Worcestershire sauce**

**1 dash black pepper**

ETL: Indulge in the ultimate "Southern" breakfast experience with a hearty combination of biscuits and sausage that simply aren't complete without a rich, savory gravy. For an extra dose of flavor, try pouring our delectable cheddar gravy on top of the fluffy, scallion-infused biscuits or serve it on the side. The result is a taste sensation that will leave you wanting more - it's biscuits and gravy on steroids! Don't miss out on the perfect blend of spicy sausage and creamy, indulgent gravy that soaks into every bite, bringing the ultimate comfort food to your table.

7/23/2016: Made for Donny & Tammy, Sharon & Walter, Laura the morning after Randy Panick's B-day party. Was a huge success served with scrambled eggs.

9/18/2016: Made for Card Game Guys - Bob Farewell Party. BIG HIT

12/31/22: Made for New Year's Eve brunch (Danny & Ryan, Tommy & Tori, Jimmy & Donna).

### PREP:

Preheat the oven to 450°

Coat 2, 9" x 5" loaf pans with non-stick spray.

### PHASE 1: COOK SAUSAGE (15 minutes + 10 minutes to cool):

Slice sausage into 16 patties (or use pre-cut patties from package); cook according to package instructions.

### PHASE 2: PREPARE DOUGH (while sausage cooks and cools slightly):

Whisk together 3 cups flour, baking powder, salt and baking powder.

Cut in butter and shortening with a pastry blender until pea-sized.

Stir in buttermilk and 1/2 cup scallions until dough comes together. Turn dough onto a lightly floured work surface and pat into a 12" x 12" square; cut into 16 squares.

### PHASE 3: BAKE (45 minutes):

Place 1 sausage patty onto each square.

Stack biscuit squares and sausage patties together and place 1/2 each into loaf pans.

Bake until an instant-read thermometer inserted into the center registers 180°, 30-40 minutes (look at it after 30 minutes so that it doesn't burn).

PHASE 4: MAKE GRAVY (while sausage-biscuits bake):

Cook bacon in sausage drippings until crisp, transfer to a paper-lined plate and reserve 1/4 cup of drippings in the pan.

Whisk 1/4 cup flour into drippings, cook over medium heat, 2 minutes.

Stir in milk, cheddar, mustard and Worcestershire.

Season gravy with salt and pepper and stir until thickened.

Reserve 2 tablespoons of the bacon for garnish. Whisk remainder of bacon into gravy and pour gravy over loaf and sprinkle with reserved bacon and scallions over the top.

*Per Serving (excluding unknown items): 830 Calories; 60g Fat (65.3% calories from fat); 26g Protein; 46g Carbohydrate; 2g Dietary Fiber; 73mg Cholesterol; 1262mg Sodium; 6g Total Sugars; 1mcg Vitamin D; 384mg Calcium; 3mg Iron; 290mg Potassium; 408mg Phosphorus. Exchanges: .*

5-Star Recipe is an ETL Consultant's Corporation company. Visit us at [www.5starrecipe.com](http://www.5starrecipe.com)