

# Weavers Biscuits and Gravy Casserole



Ingredients for Biscuits:

**1 cup cold buttermilk**

**8 TBS butter, melted**

**2 cups flour, more for counter**

**1 TBS sugar**

**½ tsp baking soda**

**2 tsps baking powder**

**¾ tsp salt**

Place buttermilk in freezer while prepping the rest of the ingredients. Preheat your oven to 350 F. Spray a 9x 13 casserole dish and set aside. Combine and mix your dry ingredients in a medium size bowl. Mix cold buttermilk and melted butter with a fork, then combine it with your dry ingredients. Mix with a spatula until well combined, but DON'T OVERMIX. Flour counter surface and roll out or press your biscuit dough until it's about 1-1 ½ inches thick. Cut into 1 inch pieces, and spread on the bottom of your greased dish. (You can substitute store bought biscuits if desired.)

# Weavers Biscuits and Gravy Casserole continued...

Remaining Ingredients:

**1 lb sausage**

**6 eggs**

**3 cups milk, divided**

**1 tsp Weavers Dutch Country Seasonings Farm Dust**

**1 cup cheddar cheese, shredded**

**3 TBS flour**

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**2 ½ tsp Weavers Dutch Country Seasonings Salt & Pepper Blend**

Brown and crumble sausage in a large skillet. Spread evenly over biscuits. Save your pan for gravy. Top the sausage with shredded cheese. Mix eggs with ½ cup milk, and Farm Dust, and pour over the cheese layer. Use your large skillet over medium heat and melt 3 TBS butter. Add the flour, and whisk continuously for about two minutes (until your roux mixture is nice, brown and bubbly). Slowly stir in 2 ½ cups of milk, stirring constantly. Add your Salt & Pepper Blend, and cook and continue stirring until gravy is boiling for 1-2 minutes. Remove the pan from heat, and pour your gravy over the egg mixture. Bake for 35-45 minutes or until eggs and biscuits are fully cooked. Serve warm. Enjoy!!

