

Southern Buttermilk Biscuits

Ingredients

- **1/2 cup cold butter, cubed**
- **1/2 cup vegetable shortening (+ 2 tbsp for greasing skillet)**
- **4 to 5 cups self-rising flour**
- **1 1/2 cup buttermilk**
- **1/2 cup Melted butter**

Directions

- **1. In a large bowl, cut butter and vegetable shortening into 4 cups self-rising flour until mixture resembles coarse crumbs. Stir in buttermilk just until moistened. Add additional flour as needed. Turn onto a lightly floured surface; knead 3-4 times. Pat or lightly roll to 3/4-in. thickness. Cut with a floured 2-1/2-in. biscuit cutter.**
- **2. Place on a greased cast iron pan or baking sheet. Brush tops with butter. Bake at 425° until golden brown, 15 to 20 minutes. Serve warm.**

Sausage Gravy

Ingredients

- 1 lb. ground sausage
- 4 slices thick-cut bacon
- 1/2 medium small, diced onion
- 2 cloves minced garlic
- 3 tablespoons all-purpose flour (or self-rising)
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 tablespoon Worcestershire sauce
- 1 teaspoon black pepper
- 2 to 4 cups half and half (substitute with milk or chicken stock)
- 2 tablespoons butter

Directions

In a large skillet, combine the sausage and bacon, cook over medium heat until the sausage is browned and crumbles. Add onion and garlic, cook until onion is soft.

Stir in the flour, salt, pepper and paprika; cook for 1 minute, stirring constantly. Gradually stir in the half and half and Worcestershire sauce. Cook over medium heat, stirring constantly, until the mixture is thickened. Stir in the butter until well blended.

Southern Buttermilk Biscuits & Sausage Gravy - **Grocery List**

- **1 cup + 2 tablespoons butter**
- **1/2 cup + 2 tablespoons vegetable shortening**
- **5 cups self-rising flour**
- **1 ½ cup buttermilk**
- **1 lb. ground sausage**
- **4 slices thick-cut bacon**
- **1/2 medium onion**
- **2 cloves garlic**
- **1 teaspoon salt**
- **1 teaspoon paprika**
- **1 tablespoon Worcestershire sauce**
- **1 teaspoon black pepper**
- **4 cups half and half (substitute with milk or chicken stock (I prefer a combination))**

Southern Buttermilk Biscuits & Sausage Gravy - **Things you Need**

- **Oven**
- **Medium Dutch Oven Pot or Large Skillet**
- **Large Cast Iron Skillet or Cookie Sheet**
- **Cutting board**
- **Knife**
- **Wooden spoon**
- **Biscuit cutter**
- **Pastry brush**
- **Large bowl**
- **Measuring cup and utensils**
- **Flour sifter (optional)**