



THE BEST BISCUITS AND GRAVY RECIPE FOR THE ULTIMATE COMFORT FOOD

I pour, stir, taste, and adjust until it's right, so these measurements are a starting point, especially for the sugar, salt, and pepper.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
Not provided	Varies	Varies	Not specified

INGREDIENTS

- 1 large roll maple breakfast sausage
- 4 to 6 cups milk
- About 3/4 cup all-purpose flour
- About 1/2 cup bacon grease or reserved sausage grease
- Salt, to taste
- Black pepper, to taste
- Sugar or pure maple syrup, to taste (I use about 1/4 cup)
- Homemade biscuits or biscuits made from Bisquick mix

INSTRUCTIONS

1. Cook the maple sausage in a large skillet over medium heat, breaking it into small pieces as it cooks. Once cooked through, remove the sausage and set it aside.
2. In a shaker bottle or jar, combine about 1 to 2 cups of the milk with the flour and shake really well. If there are flour clumps, strain the mixture as you pour it into the skillet.
3. Using the same skillet, add enough bacon grease or reserved sausage grease to equal about 1/2 cup. Once melted, slowly pour in the milk and flour mixture.
4. Cook over medium heat, stirring constantly as the gravy begins to thicken.
5. Gradually add more milk until the gravy reaches the consistency you want. I usually use somewhere between 4 and 6 cups total.
6. Add the cooked sausage back to the skillet and stir to combine. Season with salt, black pepper, and sugar or pure maple syrup to taste. Serve hot over warm biscuits.

FOOD SAFETY: Ground pork sausage should reach an internal temperature of 160°F, according to USDA guidance.

WENDY'S TIPS & NOTES

- This is one of those recipes I don't really measure anymore. Taste and adjust as you go.
- If the milk and flour mixture has clumps, strain it as you pour it into the skillet.
- The milk amount is flexible. Add it gradually until the gravy is as thick or thin as you like.

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