

chattavore

Biscuits & Gravy Casserole

Prep time: 10 minutes

Cook time: 45 minutes

Makes 6-8 servings

- 10 biscuits, baked a few days ahead (can use homemade, frozen, or refrigerated)
- 6 eggs
- 1 3/4 cup milk, divided
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 pound breakfast sausage
- 1/4 cup flour
- Additional salt and pepper to taste

For the breakfast sausage

- 1 pound ground pork
- 1 1/2 teaspoons dried sage
- 1 teaspoon dried marjoram
- 1/2 teaspoon brown sugar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon ground black pepper

1. Preheat the oven to 400 degrees. Crumble the biscuits into a 9-inch square baking dish. Whisk the eggs, 1/4 cup of the milk, and the salt and black pepper together in a medium bowl. Pour over the crumbled biscuits and press the biscuits down to submerge them into the egg mixture.
2. If you are making your own sausage, combine all breakfast sausage ingredients in a large bowl, being careful not to overwork the meat.
3. Preheat a 10-inch skillet (I used cast iron) over medium heat. Add the sausage and cook until no pink remains and mixture is lightly browned. Sprinkle with the flour and cook for one minute. Gradually pour in the milk while stirring constantly to combine. Cook until thickened. Add salt and pepper to taste.
4. Pour the gravy over the biscuit and egg mixture. Set the baking dish on a sheet pan. Bake for 30 minutes until the eggs are set. Serve immediately.