

Biscuits and Gravy



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2 recipes Yumee Yumee Dreamees Cheesee Biscuits
2 pounds bulk pork sausage
3 tablespoons brown rice flour
2 cups milk

Prepare Yumee Yumee Dreamees Cheesee Biscuits recipes.

Cook and brown pork sausage over medium-low heat in a skillet. Once pork sausage is fully cooked, sprinkle brown rice flour over top of sausage. Stir until sausage is coated with flour.

Gradually pour small amounts of milk over browned sausage, stirring constantly. Pour remaining quantity of milk into sausage mixture, stirring frequently until thickened, approximately 10 to 15 minutes.

To serve, split open two fresh biscuits and top with sausage gravy. Serve with cooked eggs of choice on the side.

Serves 4 to 8

Cook's Note: Use one Yumee Yumee Dreamees mix, 1 pound pork sausage, 1 1/2 tablespoons brown rice flour, and 1 cup milk for a smaller quantity.