

# Turkey Sausage Gravy with Golden Biscuits

## *Turkey Sausage Gravy*

1¼ Lbs. TURKEY BREAKFAST SAUSAGE, casing removed if necessary

½ Cup unsalted butter

½ Cup diced onions

1 garlic clove, peeled and minced

½ Cup all-purposed flour

2½ Cups whole milk

1¼ Cups half and half

2 Tsp. freshly ground black pepper

1 Tsp. Diamond crystal kosher salt

1 Tsp. Worcestershire sauce

To taste, Tabasco sauce

*Place a large, heavy sauté pan over medium heat and crumble turkey sausage into skillet. Break up the sausage with the back of a wooden spoon. Cook, stirring frequently, until all pink has disappeared. Remove sausage from the pan and keep warm.*

*Add butter to the pan and melt. Add diced onion and sauté until softened, about 3-4 minutes. Add minced garlic and sauté 30-45 seconds. Do not brown garlic.*

*Stir in flour. Reduce heat to medium and cook the roux for 7-8 minutes. Using a wire whisk, slowly stir in milk, half and half, salt and pepper. Stir constantly until gravy has thickened.*

*Return sausage to the gravy. Reduce heat to low and gently simmer 15 minutes. Remove from heat and stir in Worcestershire sauce and Tabasco to taste.*

*Adjust seasoning. Keep warm until serving time. Serve hot gravy over hot biscuits.*

Yield 12 portions

## *Golden Biscuits*

2 Cups all-purpose flour + more for kneading

1 Tbsp. baking powder

1 Tsp. salt

4 Tbsp. unsalted butter, very cold and cut into small pieces

¾ Cup whole milk

*In the bowl of a food processor, pulse the dry ingredients together with just two or three pulses.*

*Combine dry ingredients and cold butter in food processor. Pulse briefly until mixture is the consistency of raw oatmeal.*

*Transfer the ingredients to a large mixing bowl. Add milk all at once. Stir just until flour is absorbed.*

*Turn dough on a lightly floured board and knead briefly with floured hands to form a large mass.*

*Roll out dough 1-inch thick. With a floured biscuit cutter, portion into 2-inch rounds.*

*Place biscuits on an ungreased, shiny sheet pan.*

*Bake in a preheated 400°F oven for 12 to 15 minutes or until slightly golden. Remove to a wire rack and cut in half.*

*Top each biscuit with Turkey Sausage Gravy.*

Yield 12 (2-inch) biscuits