



Biscuits + Gravy *Serves 25*

What You Need

6 lbs. breakfast sausage
6 cans (16 oz) canned biscuits
 $\frac{3}{4}$ c flour
6 c milk (3 pints)
salt + pepper
1 disposable aluminum baking pans , Ziploc freezer bags

Instructions

1. Slice the breakfast sausage and place in a warm pan. Cook the sausage according to the instruction (thoroughly cooked inside). Remove them to a paper towel to drain.
2. Pour grease out of the skillet/pan you used for the sausage, adding back in only what you want to use to make the gravy. For one to twenty five people, this is 3.75 c of grease. If you do not have this much, use butter or bacon grease to make up the difference.
3. Over low to medium-low heat, add about 2 tbsp of flour to the grease and whisk immediately. If you add in a little more grease so it's smooth and stirrable. You want to find a good balance between the flour and the grease. Once you find it, just keep stirring with the whisk and allow the mixture to brown for a few minutes. As you whisk, scrape in the anything from the bottom of the pan as you go.
4. After 2-3 minutes, whisking constantly, gradually add the milk. IF the mixture is dry, lumpy or pasty, add in more milk – again, drawing a balanced mixture. Add salt to taste. Let the gravy warm up over low heat, stirring occasionally.
5. Place sausages in baking pan and cover, and gravy in freezer Ziploc bags, and label with date prepared and name of meal.

*We'll make the biscuits fresh at HQ!