

## Biscuits and Gravy

1 cup flour

1/2 teaspoon salt

2 teaspoons baking powder

1 teaspoon sugar

1/4 cup ( 1/2 stick) cold butter, cut in pieces

4 to 5 tablespoons milk

1 tablespoon minced chives, optional (see note)

### For gravy:

8 ounces bulk pork sausage in sage or hot seasonings

1 tablespoon flour

1 cup milk or combination of milk and half-and-half

Freshly ground black pepper

1. Combine flour, salt, baking powder and sugar in a bowl. Cut in butter until mixture contains small chunks of butter. Add 4 tablespoons milk and stir. If dough is stiff, add remaining tablespoon milk. Knead in chives. Dough should be soft, but not sticky.

2. Pat dough to 3/4-inch thickness on lightly floured board. Cut into 4 circles with 2 1/2-inch cookie cutter. Place on greased cookie sheet. Bake in 425-degree oven for 15 minutes or until golden brown.

3. Place on wire rack to cool for 5 minutes before splitting open. Makes 4 biscuits.

4. While biscuits are baking, brown sausage in a medium, nonstick skillet. Do not pour off fat.

5. Add flour to sausage and fat and stir to make a paste. Stir in milk or half-and-half and cook over low heat, stirring frequently, until sausage is hot and gravy is smooth and thick. Season generously with pepper.

6. To serve, split each biscuit in half and top with 1/4 of the gravy mixture. Serve immediately. Serves 2.