Southern Living Buttermilk Biscuits, [video](https://youtu.be/d348FGXomg0)

1 stick butter, frozen

2 1/2 cups all purpose flour

1 T. + ¼ t. baking powder

1 cup chilled buttermilk or ⅔ cup milk

Parchment paper

2 Tbsp. butter, melted

1. ***Preheat oven to 475°.*** Grate frozen butter using large holes of a box grater. Toss together grated butter and flour in a medium bowl. Chill 10 minutes.

2. Make a well in center of mixture. Add chilled buttermilk, and stir until well blended (about 15 times). Dough will be sticky.

3. Turn dough out onto a lightly floured surface. Lightly sprinkle flour over top of dough. With a lightly floured rolling pin, rolldough into a 3/4-inch thick rectangle (about 9 x 5 inches).

4. Fold dough in half so short ends meet. Repeat rolling and folding process 4 more times.

5. Roll dough with a floured rolling pin to 1/2-inch thickness. Cut with a 2 1/2-inch floured, round cutter, reshaping scraps and flouring surface as needed.

6. Place dough rounds, side by side, in a parchment paper-lined jelly-roll pan. (Dough rounds should touch.) Bake at 475° for 15 minutes or lightly browned. Remove from oven; brush with melted butter. Serve immediately.

Makes 12 to 14 biscuits. Hands-on 25 min.; Total 55 min.

Sausage Gravy, [video](https://youtu.be/jrWE02VrFH0)

Sausage gravy is a classic [Southern](http://www.myrecipes.com/southern-recipes/) recipe. Serve over buttermilk biscuits or grits for a hearty breakfast.

* **Yield:** Makes 2 cups

### **Ingredients**

* 8 ounces pork sausage
* 1/4 cup all-purpose flour
* 2 1/3 cups milk
* 1/2 teaspoon salt
* 1/2 teaspoon pepper

### **Preparation**

Cook sausage in a large skillet over medium heat, stirring until it crumbles and is no longer pink. Remove sausage, and drain on paper towels, reserving 1 tablespoon drippings in skillet.

Whisk flour into hot drippings until smooth; cook, whisking constantly, 1 minute. Gradually whisk in milk, and cook, whisking constantly, 5 to 7 minutes or until thickened. Stir in sausage, salt, and pepper.