

Biscuits & Gravy

Submitted by: Clarissa Sents

Biscuits

2 C. Flour
3 t. Baking Powder
1 t. Salt
¼ C. Shortening
¾ C. Milk

Combine dry ingredients. Cut in shortening. Add milk.
Roll out to desired thickness (about ½ inch works well) and place on ungreased cookie sheet.

Bake at 400 for about 12 minutes.

Yield: about 12 small biscuits.

Gravy

3 T. Margarine
1 ½ T. Flour
¼ t. Salt
½ t. Pepper (optional)
1 C. Milk+

Melt margarine. Add flour, salt and pepper. Stir until it is smooth and bubbly. Remove from heat, add milk. Bring to a boil about 1 minute, turn to low/low-medium heat and cook about 10 minutes until thickened. If desired, you may add some cooked meat after it boils.

STORY:

My sister and I LOVE making Biscuits & Gravy. We used to always make it when Dad was gone since he doesn't love it (a mystery we still have yet to solve). Then, we just started making it all the time. Whenever we hung out in college, there were usually B&G's involved. She would make the biscuits, I would make the gravy. Then we would eat it on our fun Hawaiian plates and catch up. Fun memories with sissy make for a treasured family recipe!