



jack &
annie's

Biscuits and Jack Sausage Gravy

Serves: 24

Ingredients

- 1 – 2.5 lbs. package jack & annie's savory breakfast jack sausage patties
- 4 can refrigerated flaky biscuits or 24 premade biscuits
- 6 Tablespoons vegetable oil or refined coconut oil
- 3/4 Cup unsalted butter
- 9 Cups whole milk
- 1 ¼ Cups all-purpose flour
- 4 Tablespoons kosher salt
- 2 Tablespoons fresh ground black pepper

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Preparation

1. Bake biscuits according to package directions.
2. Sauté 8 jack & annie's savory breakfast jack sausage patties in 2 Tbsp vegetable oil in a deep skillet on medium low for 3 minutes per side. Set patties aside.
3. In the same skillet, add the butter to the pan and let it melt. Turn the heat to medium and stir in 4 tablespoons flour, salt, and pepper. Gradually pour in the milk, mixing well until smooth and the mixture begins to thicken. Slowly whisk in more flour for a thicker consistency.
4. Break up the 8 sautéed patties into small, crumbled pieces and add it to the gravy mixture. Turn the heat to low and let simmer for 10-15 minutes.
5. Sauté remaining ~24 savory breakfast jack sausage patties in 2 Tbsp vegetable oil in a nonstick skillet on medium low for 3 minutes per side. Remove from heat.
6. Add a split warm biscuit to a plate. Top one half with gravy and a savory breakfast jack sausage. Serve immediately.