

## Buttermilk Biscuits and Sausage Gravy - Southern Comfort at Its Finest

Buttermilk Biscuits and Sausage Gravy (Southern Breakfast Favorite)



**OVEN**  
**425°F**

**TIME**  
**45 min**

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**SAVE**  
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### INGREDIENTS

For the Buttermilk Biscuits:

2 cups all-purpose flour  
1 tablespoon baking powder  
½ teaspoon baking soda  
1 teaspoon salt  
... cup cold unsalted butter, cubed  
¾ cup buttermilk

For the Sausage Gravy:

1 pound breakfast sausage (pork or turkey)  
... cup all-purpose flour  
2 cups milk (whole or 2%)  
½ teaspoon black pepper  
... teaspoon cayenne pepper (optional for heat)

### DIRECTIONS

1. Preheat Your Oven: Set the oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. Make the Biscuits: In a large bowl, whisk together flour, baking powder, baking soda, and salt.
3. Cut in cold butter using a pastry cutter or your fingers until crumbly.
4. Stir in buttermilk gently until a shaggy dough forms-don't overmix.
5. Shape and Bake: Transfer dough to a floured surface. Knead gently 2-3 times.
6. Pat into a 1-inch-thick slab and cut out biscuits.
7. Place on the baking sheet and bake for 12-15 minutes or until golden brown.
8. Make the Sausage Gravy: While biscuits bake, cook sausage in a large skillet over medium heat until browned.
9. Sprinkle flour over the sausage, stirring for 1-2 minutes.
10. Gradually add milk, stirring constantly until smooth.
11. Simmer until thickened, about 5-7 minutes. Season with salt, pepper, and cayenne if desired.
12. Serve: Split warm biscuits in half.
13. Spoon sausage gravy generously over the top.
14. Garnish with chopped parsley or chives if you like a fresh pop of color.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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