

These Biscuit Sliders with Sausage Gravy and Turkey Bacon Are My New Brunch Obsession

Turkey Bacon & Sausage Gravy Biscuit Sliders Deluxe



OVEN
425°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Biscuits:

2 cups all-purpose flour
1 tbsp baking powder
½ tsp baking soda
1 tsp salt
6 tbsp cold butter, cubed
¾ cup buttermilk (plus more if needed)

For the Sausage Gravy:

½ lb ground beef sausage or chicken sausage
2 tbsp butter
2 tbsp all-purpose flour
1 ½ cups milk
½ tsp black pepper
Salt to taste

For Assembly:

6 slices turkey bacon, cooked and halved
1 cup shredded cheddar cheese (optional)
1 tbsp melted butter (for brushing biscuits)

DIRECTIONS

1. Make the Biscuits: Preheat oven to 425°F. In a large bowl, whisk flour, baking powder, baking soda, and salt. Cut in cold butter using a fork or pastry cutter until the mix looks like crumbs. Stir in buttermilk until just combined.
2. On a floured surface, pat dough into a ¾ inch layer and cut out 10-12 rounds with a biscuit cutter. Place on a baking sheet, brush with melted butter, and bake for 12-15 minutes until golden.
3. Make the Sausage Gravy: In a skillet over medium heat, cook sausage until browned. Add butter, then sprinkle in flour. Stir constantly for 1-2 minutes to form a roux. Gradually whisk in milk. Simmer until thickened. Season with salt and pepper.
4. Cook the Turkey Bacon: While the gravy simmers and biscuits bake, crisp up the turkey bacon. Cut each slice in half to fit your sliders.
5. Assemble the Sliders: Split each biscuit in half. Layer the bottom with turkey bacon, a scoop of sausage gravy, and a sprinkle of cheddar cheese if using. Cap with the top biscuit.
6. Serve: Serve warm, with extra gravy on the side for dipping or drizzling.

SWAPS & NOTES

Meat : Use chicken sausage for a lighter touch, or go spicy with hot sausage.

Dairy-Free : Sub plant-based butter and milk to make it dairy-free.

Gluten-Free : Swap in gluten-free flour and biscuits to accommodate sensitivities.

TIPS FOR SUCCESS

Don't overwork the dough -it'll keep your biscuits tender.

Use a serrated knife to split biscuits cleanly.

Make ahead by baking biscuits and cooking gravy in advance, then assembling fresh.

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

Original recipe: <https://chefmaniac.com/these-biscuit-sliders-with-sausage-gravy-and-turkey-bacon-are-my-new-brunch-obsession/>