

Sausage Gravy and Biscuit Pie: A Comfort Food Classic Reimagined

Sausage Gravy and Biscuit Pie



OVEN
375°F

TIME
1 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 lb ground sausage
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 2 cups whole milk
- Salt and pepper, to taste
- 1 tsp garlic powder
- 1/2 tsp crushed red pepper flakes (optional, for a bit of heat)
- 1 can refrigerated biscuit dough (or homemade biscuit dough)
- 1 cup shredded cheddar cheese (optional, for topping)

Instructions:

Preheat the Oven: Preheat your oven to 375°F (190°C). Grease a deep pie dish or casserole dish.

Cook the Sausage: In a large skillet over medium heat, cook the sausage until browned and fully cooked. Remove the sausage from the skillet and set aside, leaving the drippings in the pan.

Make the Gravy: Add the butter to the skillet. Once melted, whisk in the flour, cooking for about 1 minute until it forms a smooth paste. Gradually pour in the milk, whisking constantly to avoid lumps. Add salt, pepper, garlic powder, and red pepper flakes, adjusting to taste. Simmer the gravy for 3-5 minutes, until thickened. Stir the cooked sausage back into the gravy.

Assemble the Pie: Pour the sausage gravy into the prepared pie dish. Arrange the biscuit dough evenly on top, ensuring the biscuits cover most of the surface. If using shredded cheese, sprinkle it over the biscuits for a cheesy crust.

Bake to Perfection: Place the dish in the preheated oven and bake for 20-25 minutes, or until the biscuits are golden brown and cooked through.

Serve and Enjoy: Let the pie cool for a few minutes before serving. It's delicious on its own or paired with a fresh side salad or fruit for a balanced meal.

Tips for the Best Sausage Gravy and Biscuit Pie:

Use Quality Sausage: A flavorful sausage makes all the difference. Opt for one with a bit of spice or extra seasoning for added depth.

Customize Your Biscuits: Try a drop biscuit dough or add herbs to the biscuit topping for a gourmet touch.

Make It Ahead: Prepare the sausage gravy in advance, then assemble and bake when ready to serve.

Why You'll Love This Recipe:

DIRECTIONS

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7. **Tips for the Best Sausage Gravy and Biscuit Pie:** Use Quality Sausage: A flavorful sausage makes all the difference. Opt for one with a bit of spice or extra seasoning for added depth.
8. **Customize : Your Biscuits:** Try a drop biscuit dough or add herbs to the biscuit topping for a gourmet touch.

9. **Make : It Ahead:** Prepare the sausage gravy in advance, then assemble and bake when ready to serve.
10. **Why You'll Love This Recipe:** This Sausage Gravy and Biscuit Pie is everything you want in comfort food: rich, flavorful, and easy to make. It's perfect for feeding a family or impressing guests at a brunch gathering. Plus, it's endlessly customizable-add vegetables like mushrooms or spinach for extra nutrition, or spice it up with hot sauce for a kick.
11. **Tried this recipe?** Share your thoughts in the comments and don't forget to pass it along to friends and family who love hearty, homemade dishes. For more incredible recipes, check out I Wuv Cooking.

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

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