Biscuits with Sausage Gravy

NIBBLEDISH CONTRIBUTOR

Ingredients

1 lb. hot or mild pork sausage
3 tbsp butter
3-4 tsp salt
½ tsp white pepper (or more)
½ tsp smoked paprika (optional)
1 tbsp fresh thyme
4-5 tbsp flour
3 cups of milk
2 tbsp heavy cream

Biscuits: makes about 12 small
2 cups Jiffy mix
2/3 cup milk
1 tbsp heavy cream (optional)

Instructions

Cook the sausage in a skillet as directed. Add butter and spices to the skillet, cook for about 2 minutes. Constantly stir in the flour for about 3 minutes, then add milk and heavy cream, whisking and bring to a boil. Turn down the heat and stir until it reaches gravy consistency. Add salt and pepper to taste.

Preheat oven to 400 and combine all biscuit ingredients in a bowl. I used a square muffin pan to place the dough in and cooked for about 15 minutes. You can roll out the dough and use a biscuit cutter placing the biscuits on a cookie sheet also.