

Biscuits And Gravy

For Biscuits:

2 c flour

3 t baking powder

1 t salt

6 T shortening

2/3 c milk

Sift flour, baking powder and salt together. Blend in shortening with pastry blender until it is in fine particles. Add milk and mix with fork. Turn dough on floured board or paper and shape into a ball, knead lightly. Roll dough to 1/2 inch thickness. Cut with floured cutter. Place in ungreased baking sheet. Bake in very hot oven, 400 degrees, for 10 to 15 minutes until brown. Makes about 16 biscuits.

Add 1/2 c grated cheese to flour and shortening mixture to make cheese biscuits.

Add 1/4 c diced, cooked bacon to flour and shortening mixture for bacon biscuits.

From Talk About Good, Junior League of Lafayette, Inc, Mrs Jack McCord

For Gravy

1 lb sausage

3 T flour

1/2 Galon milk

salt and pepper to taste

Brown sausage in skillet.on med high heat. Once sausage is browned, turn heat to medium and sprinkle with flour. Stir and continue cooking for 3 to 5 more minutes. Slowly start adding milk while stirring. Season to taste and stir until thick. Serve over biscuits.