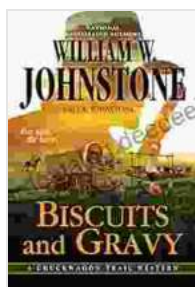


Biscuits and Gravy: A Chuckwagon Trail Western

Biscuits and gravy is a classic chuckwagon trail western meal that is hearty, filling, and easy to make. It is a simple dish that can be made with just a few ingredients, and it is a great way to start your day or to warm up on a cold night.

The biscuits are made with flour, baking powder, baking soda, salt, and milk. The gravy is made with sausage, flour, milk, and pepper. The biscuits are cooked in a skillet until they are golden brown, and the gravy is simmered until it is thickened. The biscuits and gravy are then served together, and they can be topped with your favorite toppings, such as cheese, eggs, or bacon.



Biscuits and Gravy (A Chuckwagon Trail Western Book

4) by William W. Johnstone

★★★★☆ 4.5 out of 5

Language : English
File size : 2428 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 342 pages
Lending : Enabled



Ingredients

- For the biscuits:
 - 2 cups all-purpose flour
 - 2 teaspoons baking powder
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 1 cup milk

- For the gravy:
 - 1 pound breakfast sausage
 - 1/4 cup all-purpose flour
 - 3 cups milk
 - 1/2 teaspoon black pepper

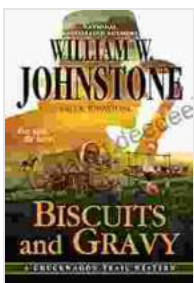
Instructions

1. Preheat oven to 400 degrees F (200 degrees C).
2. To make the biscuits, whisk together the flour, baking powder, baking soda, and salt in a large bowl.
3. Add the milk and stir until the dough just comes together.
4. Turn the dough out onto a floured surface and knead for a few minutes until it is smooth and elastic.
5. Roll out the dough to a thickness of 1/2 inch.
6. Cut out the biscuits with a 2-inch biscuit cutter.

7. Place the biscuits on a baking sheet and bake for 12-15 minutes, or until they are golden brown.
8. To make the gravy, brown the sausage in a large skillet over medium heat. Drain off any excess grease.
9. Sprinkle the flour over the sausage and cook for 1 minute, stirring constantly.
10. Gradually whisk in the milk until the gravy is smooth and thickened.
11. Season with salt and pepper to taste.
12. Serve the biscuits and gravy together, topped with your favorite toppings.

Tips

- For the best results, use cold milk and butter when making the biscuits. This will help to create a flaky texture.
- Do not overmix the dough. Overmixing will make the biscuits tough.
- If the gravy is too thick, add more milk. If the gravy is too thin, add more flour.
- Biscuits and gravy can be made ahead of time and reheated when you are ready to serve.



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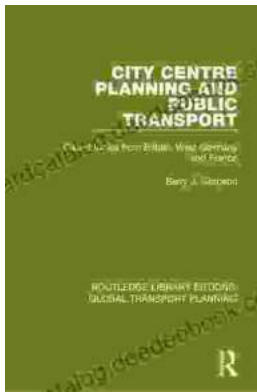
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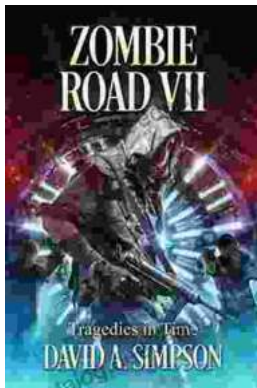
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