**Easy Biscuits and Gravy**

This is my families most requested meal from me. You can make fresh biscuits quite easily with what you always have on hand. The gravy is super easy as well. I always have breakfast sausage in the freezer but you can substitute bacon as well.

**For the biscuits:**

3 cups of flour

2 teaspoons of salt

2 teaspoons of baking powder

1/4 cup of white sugar

2 sticks of real butter or 1 cup of shortening

1 egg

3 Tablespoons of vinegar

1/2 cup of milk

Mix all the dry ingredients together. If you are using butter freeze the butter ahead of time and using a cheese grater grate the butter in large grates into the flour mixture and stir it well. If you are using shortening, cut the shortening into the flour with a pastry cutter or a fork until the chunks are pea sized. Mix all the wet ingredients together and pour into the flour/fat mixture. Fold the liquid in and lightly knead it just enough mix it in. You can wrap this in plastic and save it for several hours in the fridge if you want to make it ahead of time. Roll the dough out on a floured board or counter-top. The dough should be about an inch thick. Using a small ring mold or a cup, cut out as many biscuits as possible and place them on a greased cookie sheet. Bake in a 375 degree oven for 15-20 minutes until the bottoms are browned and the tops lightly golden.

**For the sawmill gravy:**

4 teaspoons of real butter

4 teaspoons of flour

3 cups of milk

2 teaspoons of black pepper

1/2 pound of breakfast sausage cut up and cooked well

salt to taste

In a large saucepan, melt the butter on medium heat and whisk in the flour. as soon as the flour/butter mixture is bubbling well add the milk and whisk it in. Keep stirring the mixture on medium, heat until it has thickened considerably. Add the pepper and the sausage. Cook for several minutes stirring often. Add the salt to taste. Pour the mixture over the biscuits and enjoy!