



AMERICAN COOKERY: Biscuits and Gravy

SOUTHERN STYLE BISCUITS AND SAUSAGE GRAVY

Southern style Biscuits and Gravy go back as far as the Revolutionary War, used as a hearty meal for the working class. But as Southern cuisine has grown in the culinary ranks, so has the reputation of this classic American dish. Made with spicy sausage cooked in the flavors of **extra virgin olive oil from Spain**, you won't be able to resist an extra spoonful of gravy on top of your super fluffy biscuits, also baked with **extra virgin olive oil from Spain** for that extra flakiness.

INGREDIENTS

- 1 (16 ounce) can refrigerated jumbo biscuits
- 1 (9.6 ounce) package pork sausage crumbles
- ¼ cup flour
- 2 tablespoons of extra virgin olive oil from Spain
- 2 ½ cups milk
- Salt and ground black pepper to taste

STEP BY STEP

- 1.** Bake biscuits according to package directions.
- 2.** Meanwhile, cook sausage in large extra virgin olive oil from Spain in a large skillet over medium heat 5-6 minutes or until thoroughly heated, stirring frequently.
- 3.** Stir in the flour then gradually add milk. Cook until the mixture comes to a boil and thickens, stirring constantly.
- 4.** Reduce the heat to medium-low; simmer 2 minutes, stirring constantly. Season to taste with salt and pepper.
- 5.** Split the biscuits in half then top with about 1/3 cup gravy.



OLIVE OILS FROM
SPAIN 

WORLD LEADERS