Honey Biscuits and Sausage-Bacon Gravy

Yield: 10 entrée portions

Ingredients:

- 20 each Biscuits, brushed with honey for the last 3 minutes of baking
- 24 leaves Sage, fried for garnish
- 2 oz. Butter, for frying sage

Sausage-Bacon Gravy

- 4 lbs Reser's® Country Gravy (71117.14453)
- 1 Tbsp Butter
- 1 lb Pork breakfast sausage, ground
- ½ cup Bacon, cooked and chopped
- 1 cup Yellow onion, diced
- 1/8th tsp Cayenne pepper

Directions:

1. Bake biscuits according to recipe, brush with honey the last 2-3 minutes of baking.
2. Cool on a baking rack.
3. For Sausage-Bacon Gravy, lightly brown the pork sausage in butter until cooked through, breaking up to crumble.
4. Add the onion and bacon and cook until the onion is softened.
5. Add the Reser's Country Gravy and cayenne pepper and cook for 10-15 minutes, stirring often.
6. Check seasoning when done and keep warm for service.
7. For plating:
   - 2 Honey-glazed biscuits
   - 2 each 3 oz ladles of Sausage-Bacon Gravy
   - 2 each Sage leaves, fried in brown butter

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