



Honey Biscuits and Sausage-Bacon Gravy

Yield: 2 quarts gravy, 10 Breakfast Entrée portions

Ingredients:

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

1. Bake biscuits according to recipe, brush with honey the last 2-3 minutes of baking.
2. Cool on a baking rack.
3. In a 6-quart saucepan, 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 Sausage-bacon gravy
 - 2 each Sage leaves, fried in brown butter
- 8.