



Texas Style Biscuits and Gravy

Yield: 12 each breakfast entrée servings

Ingredients:

- 24 each Cornmeal biscuits, 2×2-inch squares
- 4 lbs [Reser's® Country Gravy](#) (71117.14453)
- 2 Tbsp Vegetable oil
- 2 lb. Red chorizo, bulk
- 1 cup Yellow onion, diced
- ¼ cup AP flour
- 1 cup Vegetable stock or water
- Italian parsley, chopped

Directions:

1. Bake cornmeal biscuits and set aside to cool.
2. In a 6-quart saucepan, heat oil over medium
3. Add chorizo and cook until browned and fat is rendered.
4. Add diced onion and cook 2-3 minutes to soften.
5. Add AP flour and cook stirring frequently to make roux.
6. Add Reser's Country Gravy and water or stock and whisk to combine
7. Bring to medium heat and cook for 10-15 minutes to thicken and cook out flour.
8. To serve:
 - On a warm plate, place 2 biscuits leaning onto each other.
 - Top with 6 oz. ladle of chorizo gravy.
 - Garnish with parsley and serve immediately.