



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:
 - o 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.