

Recipe Collection



Biscuits and Gravy Sausage and Eggs Casserole

Garret Herrington



Ingredients

- 8 serving package of buttermilk biscuit dough. (we use grands)
- 6 eggs
- Peppered Gravy Mix (You'll need at least 2 cups)
- 1 pound of sausage, any flavor
- 1 cup of shredded cheese
- 1/2 cup of milk

Directions

Grease a 13x9 pan and preheat oven to 350.

Brown the sausage in skillet and drain thoroughly.

Cut biscuit dough into 1" pieces, and line the bottom of the pan.

Layer cooked sausage over the biscuit pieces, then layer shredded cheese over sausage.

Whisk eggs and milk, add salt and pepper and pour over biscuit/layers.

Make gravy according to instructions, and pour over everything.

Bake for 35-45 minutes, or until eggs and biscuits are cooked through.

Serve warm (leftovers are excellent too!)

Notes:

You can prepare this the night before! To make it beforehand, cook and assemble all the ingredients, cover with plastic wrap and refrigerate. Since the casserole is being baked, starting at a lower temperature, you will need to add about 20 minutes to the cooking time. All ovens cook just a bit differently, so you will just need to watch it. If you find that the breakfast casserole is getting too brown for your taste before cooking all the way through, you can just add a piece of "tented" foil over the top for the last several minutes to help prevent further browning.