

## Buttermilk Biscuits

2 c. flour, scant	5 tbsp. solid shortening
1/2 tsp salt	1 c. buttermilk
4 tsp baking powder	1/2 tsp. baking soda

1. Combine flour, salt and baking powder.
2. Cut in shortening with a pastry blender.
3. Stir baking soda into the cup of buttermilk.
4. Add the buttermilk to dry ingredients and stir until the dough follows the fork around the bowl.

Next turn out dough onto a floured surface.

Roll out with rolling pin to 3/8 inch thick.

Brush with melted shortening.

Fold over and cut double biscuits with biscuit cutter. Place close together in an un-greased pan.

Bake at 450 degrees for 12-15 minutes.

## Gravy

1/2 lb sausage  
+/- 2 c milk  
+/- 1/2 c flour  
Black pepper to taste

Crumble and fry sausage in a pre-heated skillet on medium heat.  
Drain off grease.

Sprinkle flour over all of the sausage until all sausage is thoroughly coated.

Stir in one cup of milk until sausage and flour blends in well.

Cook over medium heat stirring constantly until thick and bubbly.

Cook 1-2 more minutes to cook out the starchy flavor. If necessary thin with a little more milk.