Southern Sausage Biscuits

Description

Southern Sausage Biscuits are a beloved comfort food, known for their flaky, buttery texture and savory sausage filling. This dish brings the best of Southern breakfast flavors together, making it a satisfying start to any day. Whether enjoyed on their own or paired with gravy, these biscuits are sure to become a favorite at your table. Hereâ??s a simple recipe to help you recreate this Southern classic at home!

Ingredients:

- 1 lb breakfast sausage
- 2 cups self-rising flour
- 1/4 cup cold butter (cut into small cubes)
- 1 cup buttermilk (adjust as needed)
- A pinch of salt (optional)

Instructions:

1. **Cook the sausage:** In a skillet over medium heat, crumble and cook the sausage until browned and fully cooked. Remove from heat and set aside.
2. **Make the biscuit dough:**
3. In a large bowl, combine the self-rising flour and cold butter. Use a pastry cutter or your fingers to work the butter into the flour until the mixture resembles coarse crumbs.
4. Gradually add in the buttermilk, stirring until just combined. Be careful not to overmix.
5. **Shape the biscuits:**
6. Turn the dough out onto a floured surface and gently knead it a few times to bring it together.
7. Pat the dough out to about 1-inch thickness and use a biscuit cutter to cut out biscuits. You can also use a glass or a cup if you donâ??t have a cutter.
8. **Cook the biscuits:**
9. Preheat your oven to 450°F (230°C).
10. Place the biscuits on a baking sheet, close together for soft sides or spaced apart for crispier edges.

11. Bake for 10-12 minutes, or until golden brown.
12. **Serve:** Split the warm biscuits in half and spoon some cooked sausage onto them. You can top with gravy, cheese, or anything you prefer!

Enjoy your Southern sausage biscuits! Theyâ??re perfect for a hearty breakfast or a tasty snack.

Category

1. Oven Recipes

Date Created
12/04/2025
Author
rauf

Footer Tagline