



Biscuits & Gravy Casserole

Alex Willard

2 cans 16oz flaky biscuits
1lb ground sausage
4TBS flour
½ teaspoon salt
½ teaspoon pepper
½ teaspoon garlic powder
3 cups milk
2TBS melted butter

Preheat oven 400 degrees; cut biscuits in quarters. Spray a casserole dish with cooking spray; put one can of quartered biscuits in casserole dish; bake 10 minutes. Add flour, salt, pepper, garlic, browned sausage, and milk into a mixing bowl. Stir until thick. Pour gravy over cooked biscuits; place second can of quartered biscuits on top of gravy in casserole dish. Bake 15-20 minutes (or until desired look). Brush melted butter on top of biscuits once fully cooked.