

November's Casserole: **Biscuits and gravy**

Ingredients

- 1 lb ground breakfast sausage
- 1 small onion, chopped
- ¼ cup unsalted butter
- 1/3 cup all-purpose flour
- 3 cups milk
- 1 1/2 pepper jack cheese
- 3/4 tsp kosher salt
- 12 count package of frozen southern-style biscuit

Please have your casserole to the coordinator by Nov 10th. After this date, please make the Dec casserole.

Directions

1. Preheat oven to 350, grease pan
2. Cook sausage and onion on a skillet over medium heat until cooked, around 6 minutes.
*Sausage must be cooked to 160°F
3. Place ¼ cup of butter into a skillet and cook until melted, whisk flour in until smooth and cook for 1 minute. Gradually add milk, increase heat and cook until thickened and bubbly, 5-6 minutes
4. Add cheese and cook until cheese is melted, stir in sausage mixture and salt and pepper
5. Transfer gravy mixture to pan and arrange the biscuits on top of the mixture.
6. Bake for 30-35 minutes

