Bisquits and Gravy Dip

Description

This dip, I have been thinking about and was finally able to bring it to life. You see, I love biscuits and gravy, but not always as a main course. I love serving fancy pancakes for brunch, but also want something savory in the mix. This kind of lets you have it both ways. You get to serve your awesome pancakes for the main course and this can be out when guests arrive! You can thank me later.



Summary

Yield: 6
Source: Noble Pig
Prep Time: 1 hour
Category: Appetizers
Cuisine: American
Tags: new pdf

Ingredients

- 2 strips thick cut bacon diced
- 1/2 lb breakfast sausage
- 1 tbsp minced fresh sage - optional
- 1/8 cup flour
- 1 3/4 cup whole milk
- 1 salt to taste
- 1/8 tsp cayenne
- 1/8 cup shredded parmesan cheese
- 8 oz cream cheese softened
- 6 Pillsbury Grands refrigerated Biscuits cut into 24 pieces

Instructions

Cook bacon in saute pan over medium heat.

When bacon is nearly crisp, stir in sausage and sage breaking up any chunks with a spoon.

Cook sausage until browned, 8-10 minutes.

Transfer bacon and sausage to a bowl; reserve drippings.

Sprinkle flour into hot drippings while whisking to remove lumps.

Whisk until mixture thickens and begins to brown.

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Whisk in milk.

Cook gravy over medium-high heat, whisking until thickened and flour taste is eliminated, about 8 minutes.

Season gravy with pepper and cayenne.

Stir bacon and sausage into gravy.

Add gravy to the bowl of a stand mixer, along with cream cheese.

Mix until both are fully combined.

Add salt to taste.

Pour dip into a small baking dish and sprinkle with Parmesan.

Prepare biscuits, placing each piece into a greased, mini muffin tin.

Place dip onto a baking sheet and put into a 350 degree oven for 30 minutes.

At the 15 minute mark, place biscuits on the bottom rack of the oven and bake for 12-15 minutes.

The dip and biscuits should be ready at the same time.

Serve dip alongside biscuits.