

Biscuits and Gravy

This recipe makes 1 Large tray of Gravy and 1 Large tray of biscuits *

[Retired at 40's: HARVEST RIGHT Freeze Dried Biscuits and Gravy vs. Mountain House](#)

Ingredients:

3 lbs Sausage (Cooked down to 1 lb)	I added some Paprika, salt, and garlic salt to make up from lost flavor
4 pkgs Canned Southern Style biscuits or homemade biscuits	
¾ Cup Flour	
4 Cups Milk (Whole works best)	
Salt and pepper to taste	



Directions:

1. Cook and drain sausage, then rinse with hot water, then let drain again
2. Bake biscuits while sausage is cooking
3. In a pan, heat 4 cups of milk.
4. Pull ⅓ - ½ Cup of warmed milk out and mix with ¾ cup flour to make rou
5. Add rue back into the heated milk
6. Add a couple pinches of pepper
7. Add 1lb of cooked sausage
8. Line trays with parchment paper, dump gravy onto one Large tray
9. Set dividers to ten portions, and push into tray
10. Cut each biscuit into 16 pieces and put in one portion of a tray divider (set to 10 per pan)
11. Pre-Freeze
12. Freeze Dry
13. Store Appropriately. (See Tips and Tricks for storage help)

Cycle Time: My cycle time was just over 37 hours in a Large Freeze dryer with a premier pump running 5 trays total of makings for Biscuits and Gravy.

Rehydration: Separate biscuit chunks from Gravy, add just less than 1 ½ cups water to gravy, stir, add in biscuits, let stand covered for 5 minutes, stir, let stand for 4 more minutes covered. (This is for 2 portions of gravy and biscuits)



Live.
Life.
Simple.

www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray