

Maria Mackedanz Biscuit and Gravy Recipe

Makes about 4 gallons of Gravy

- 10 lbs Jimmy Dean's Regular Sausage
- 6 cups All Purpose Flour
- 9 sticks Butter
- 3 gallons Whole Milk
- 7 tsp Salt
- 5 tsp Pepper

- In large stainless steel egg boiling kettle
- Brown the Sausage, don't drain. 😊
- Stir in Flour, Butter, Salt and Pepper
- Stir until butter is melted
- Add Milk
- Stir constantly using wide pancake spatula until there's a thicker gravy texture
- Put in large Stainless-Steel kettle with cover and place in walk-in refrigerator
- On Sunday morning,
 - Fill Roaster Over $\frac{3}{4}$ full of gravy
 - Add some water to the bottom of the roaster below the liner
 - Turn roaster to 300 degrees stirring quite often
 - Once gravy is hot, bring temp down to 200
 - Place extra gravy in large stainless-steel kettle on a back burner using the aluminum cooking plate with low heat, stirring quite often
- **Note:** The gravy can burn quite easy, make sure someone is stirring often!!!

Biscuits:

- Pre-heat an oven to 350 degrees, low fan speed
- Place 24 biscuits on a slightly greased cookie sheet
- Place sheet in oven and cook for about 13 minutes
 - Keep an eye on them and cook until tops are golden brown
- Place biscuits in a pancake tin with cover and put in Proofer
- Keep Proofer around 150 to 160 degrees
 - Temp on High, Humidity on about 3
 - Make sure there's plenty of water on the bottom
- Serve on the line using paper cereal bowls as needed