



Biscuits and Gravy

A southern staple, now gluten-free!

Yield: 9 to 12 biscuits

Ingredients

Biscuits

- 1 bag [Pamela's Biscuit & Scone Mix](#) minus 2 TBSP (reserved for gravy)
- 10 TBSP butter or butter alternative, well chilled, cut in ½" pieces
- ¾ cup + 2 TBSP milk, soy, rice, or almond milk
- 2 tsp lemon juice or apple cider vinegar (Optional)

Pan Gravy

- 3 TBSP pan drippings from frying or roasting meat
- 2 TBSP [Pamela's Biscuit & Scone Mix](#)
- 1 cup milk or Half and Half
- ½ tsp salt
- ¼ tsp pepper
- 2 TBSP to ¼ cup more milk, white wine, or water (Optional)

OR

Quick Gravy

- 2 TBSP [Pamela's Biscuit & Scone Mix](#)
- 2 TBSP Butter
- 1½ tsp. Better Than Bouillon
- 1 cup water
- ½ cup Wine, Dry Vermouth or Sake
- ¼ tsp. Pepper
- For Herb Gravy add ½ to ¾ tsp. dry herb of choice
- For Creamy Gravy add ¼ to ½ cup whole milk or Half and Half after gravy is finished.

Directions

BISCUITS:

Pre-heat oven to 400°, place rack in top third of oven.

Using a stand mixer with paddle attachment or pastry blender, cut butter into dry mix until pea-sized crumbs are formed. Add milk (and lemon juice or vinegar if using) and mix until just incorporated.

Scoop onto a piece of greased parchment or plastic wrap and gently form into a rectangle or circle. Using a second piece of greased wrap on top, gently pat or roll to 1" to 1½" high. Dough will be soft. Use dental floss, biscuit cutter dipped each time in rice flour, or greased knife to cut dough into 9 or 12 pieces, and transfer to greased or parchment covered cookie sheet. For really

quick biscuits use a 2-inch scoop, spray with non-stick spray and scoop 10 to 11 large biscuits onto the parchment, leaving room between for expansion.

Bake for 20 to 25 minutes until golden brown in places and on the bottom and biscuit tops are splitting open. Biscuits are fragile when hot. Make gravy while biscuits are baking.

PAN GRAVY:

You need about 3 TBSP pan drippings, so if you don't have that much left in the pan add some butter to total approximately 3 to 4 TBSP*. Mix the 2 TBSP reserved Biscuit Mix with 2 TBSP milk, stirring to eliminate any lumps (use a small strainer to strain the flour slurry, pushing the mixture through the strainer with a spoon if necessary). Over medium/low heat vigorously whisk the pan drippings and flour and milk slurry together. Allow to cook and thicken, scraping up the browned bits in the pan into the mixture. Slowly add the rest of the liquids, stirring constantly, until all the lumps have disappeared. Bring up the heat, stirring constantly, and reduce to desired consistency. Add salt and pepper to taste.

OR

QUICK GRAVY

Measure 1 cup water into 2-cup measuring cup, add the Better than Bouillon and heat in microwave until hot, mix well and set aside. In a large heavy bottom sauce pan melt butter and add biscuit mix to make your roux. Mix well and cook until it starts to thicken and turns a little golden brown. Keep mixing with a whisk and slowly add warm liquid. Keep whisking until it becomes smooth and starts to bubble. Add pepper & herbs (optional). Cook a few minutes to thicken sauce and let wine burn off. If using milk or cream add at this point. Cook until bubbling and desired thickness. If gravy gets too thick add more stock or milk. You can also add any dripping you may have for extra flavor or chop up scraps and add to gravy for texture and flavor.

Chef's Note: The type of gravy you are making will determine what kind of wine to use. Use red wine for all red meats. Use white wine, Vermouth or Sake For most other foods and all light colored meats.

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