



Sausage, Gravy, and Biscuit Pie



Ingredients:

- 1 lb Jimmy Dean's Original Sausage
- 2 cups milk
- ¼ cup all-purpose flour
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp ground sage
- ½ tsp crushed red pepper flakes (optional for a spicy kick)
- 1 egg, beaten for egg wash
- 1 package of puff pastry, thawed but refrigerated until ready to use (or homemade if you prefer)

Method:

1. Preheat your oven to 375°F.
2. Cook the sausage in a large skillet over medium heat until browned, breaking it up into smaller pieces as it cooks. Sprinkle the flour over the cooked sausage, stirring it in, and let it cook for about 2 minutes.
3. Gradually pour in the milk while stirring constantly. Increase the heat to medium-high until the mixture comes to a boil.
4. Reduce the heat and let it simmer until the gravy thickens, about 5 minutes. Season with salt, pepper, and sage.
5. Roll out one sheet of puff pastry and line the bottom of a buttered 9-inch pie dish, allowing some overhang around the edges. Pour the sausage gravy into the pastry-lined dish, spreading it evenly. Roll out the second sheet of puff pastry and place it over the top of the sausage gravy.
6. Trim any excess pastry and crimp the edges to seal. Cut a few small slits in the top crust to allow steam to escape.
7. Baste crust with egg wash, then place the pie on the middle rack of the oven and bake for 25-30 minutes, or until the pastry is golden brown and flaky.
8. Let the pie cool for a few minutes before slicing. Serve warm and enjoy the hearty layers of sausage, gravy, and flaky pastry.