

Cindy's Biscuit and Gravy Breakfast

The biscuits:

1 can	Grands biscuits (8 per can)
1 pound	Breakfast Sausage
24	Eggs
3/4 cup	Milk
To taste	Salt and Pepper
2 cups	Shredded Cheese of Choice

The gravy:

1 tube	Breakfast Sausage
1/4 cup	Flour
2 1/2 cups	Milk
To taste	Salt and Pepper



Cindy bakes a half-batch of biscuits in her Omnia Oven. There is a whole Grands in each section.

The biscuits:

1. Cut each biscuit into four pieces and place two pieces into 16 greased muffin cups**
2. Add 2 TBSP sausage to each cup
3. Whisk eggs with milk and seasonings
4. Pour egg into each cup to cover biscuits and top each cup with 2 TBSP cheese
5. Bake at 350 for approximately 30 minutes or until biscuits are cooked through

The gravy*:

1. Cook the sausage in a cast iron or other skillet
2. Gradually add flour to the pan, stirring constantly so the flour doesn't form lumps
3. Slowly stir in the milk and keep stirring until everything is mixed
4. Add salt and pepper and allow to simmer until thickened

****This recipe makes 16 biscuit muffins, or can be made in a 9X13 baking dish****

StressLess Tips:

If you don't have, or don't like your RV oven, bake biscuits in cast iron over the campfire!

*Gravy is a perfect dish for a cast-iron skillet.

You can find recipes, deals, discounts and other great resources for RVers and campers including a weekly podcast at StressLessCamping.com

