

Buckeye Biscuits and Gravy



Servings: 8–10 | Challenge Level: Moderate

“This recipe is dedicated to the Ohio State Buckeyes!”

Preparation at Camp:

1. Pour Bisquick and $1\frac{1}{3}$ cups milk into gallon-size ziplock freezer bag. Knead.
2. Place a small amount of flour in your hands and rub together. From the ziplock bag, remove a dough piece about the size of a pool ball, and form a patty about $\frac{3}{4}$ -inch thick and 2 inches in diameter. Using same process, make a total of 12 biscuits and arrange them in greased Dutch oven.
3. Bake biscuits using 8 briquettes under the oven and 17 coals on the lid. Cook until biscuits have risen to a light golden brown, about 20 to 25 minutes.
4. While biscuits bake, begin to prepare the gravy by pouring oil in heated skillet and browning the sausage.
5. Add flour to the skillet and stir well. Blend in milk, stirring as the gravy comes to a slow boil.
6. Gravy is ready to serve once it thickens. If the gravy becomes too thick, mix in a little more milk or water. Add salt and black pepper to taste.
7. Crumble each biscuit or slice each in half, then cover with gravy.

$4\frac{1}{2}$ cups Bisquick
 $1\frac{1}{3}$ cups milk
 $\frac{1}{2}$ cup unbleached all-purpose flour (to work dough)
2 pounds breakfast sausage
2 tablespoons vegetable oil
 $\frac{2}{3}$ cup all-purpose flour
5 cups milk
Salt and ground black pepper to taste

*Dennis L. Elliot, Dublin Ohio
Troop 200, Simon Kenton Council*