



Biscuits and Bologna Gravy

total time: 30 min | servings: 8 | \$0.30 per serving*

INGREDIENTS

- 1 16-ounce can jumbo buttermilk biscuits
- 1 package Bar-S Bologna
- 1/4 cup oil
- 1/4 cup flour (approximately)
- 2-1/2 cups milk
- Salt and pepper to taste

GET COOKING

1. Bake biscuits according to package directions.
2. While the biscuits are cooking, cut the bologna into one-inch pieces and fry in the pan that has the oil in it.
3. Once the bologna is cooked, stir in the flour. Add less or more until you have the right consistency.
4. Gradually add the milk; cook until mixture comes to a boil and thickens, stirring constantly.
5. Reduce heat to low and simmer 2 minutes stirring constantly. Add salt and pepper to taste.
6. Top each biscuit with the gravy and serve. Split the biscuits in half, if desired.