

# Maple Sausage Biscuit Bake



## INGREDIENTS:

- 1 lb. Tiefenthaler Quality Meats  
Maple Pork Sausage (browned)
- 2 packages Cheddar Garlic Biscuit Mix  
(we have available in store)
- 8 eggs
- 1 package Country Gravy Mix  
(we have available in store)
- 2 cups milk
- 2 cups cheddar cheese, shredded



## DIRECTIONS:

Pre heat oven to 400° F. Make the biscuits according to the directions on the package. Turn oven down to 350° F. When biscuits are cool, cut in half to make a top and a bottom. Brown the maple sausage, set aside.



Spray a 13 x 9 baking dish with cooking spray. Line the bottom of dish with the bottoms of the biscuits. Scatter the cooked maple pork sausage on top. Sprinkle with about 1/2 the amount of cheese over sausage. In a bowl, whisk the gravy mix, milk, and eggs together. Pour over the sausage dish. Place biscuit tops over the egg mixture. Bake at 350° F for 50 minutes. Sprinkle the remaining cheese on top of the biscuits and bake for 5 more minutes. Allow to rest for 5 minutes before cutting and serving.