

Chorizo Sausage Gravy & Biscuits With Sunny-side Eggs

Ingredients

For Biscuits:

4 cups all-purpose flour
2 t salt
2 T & ½ t baking powder
2 t baking soda
4 T vegetable shortening, chilled
4 oz. butter, thinly sliced, chilled
2 oz. butter, melted
2 cups buttermilk
½ cup chives, minced
2 cups cheddar, grated

For Gravy:

1# chorizo sausage
¼ # butter
½ cup all-purpose flour
6 cups of whole milk
Salt & pepper

Eggs to fry, sunny-side up
Minced cilantro, for garnish

Pre-oven to 375

In a small sauce pan, gently warm the whole milk up to about room temperature and turn off the heat. As the milk warms up, begin cooking and breaking up the chorizo in a small stockpot. When the chorizo is fully cooked and broken up, strain through a colander, saving the fat. Put the cooked chorizo aside and add the fat back into the stockpot with the butter. When the butter is melted, begin whisking in the flour, a little shake at a time until all the flour is incorporated into the roux. (it'll have the consistency of pudding) Cook on low heat for about 5 minutes. Then slowly whisk the warm milk into the roux. Add the put-aside cooked chorizo back into the gravy and stir occasionally on low heat for about half an hour. While the gravy is cooking, it's time to make the biscuits!

Sift dry ingredients together in a large bowl. Mix in the chilled shortening until it resembles coarse cornmeal. Add the sliced chilled butter and rub in, leaving large flakes of flour coated with butter. Freeze for 15 minutes. After pulling the dry mix from the freezer, add the chives and cheddar. Stir in the buttermilk until a raggy dough forms. Transfer the dough to a well-floured table and press into a ½ inch thick rectangle. Fold the dough into thirds and roll out to a ½ inch thick. Repeat process one more time. Cut biscuits with a round cutter. Roll scraps and cut more biscuits. Brush the biscuits with melted butter and bake for 14 minutes (7 minutes, turn, then another 7 minutes).

When the biscuits are done and out of the oven, fry a couple of sunny-side up eggs. Split the biscuits in half, ladle some gravy over top of them and lay those eggs down on top or just off to the side. Garnish with cilantro.