

Biscuits and Gravy Breakfast Casserole

Ingredients:

1 lb sausage
2 T butter
2 packages Sausage Gravy Mix (makes 2 cups per package)
12 eggs
1 (5 oz) can evaporate milk
 $\frac{1}{2}$ tsp salt
2 tubes refrigerated biscuits

Directions

Cook sausage in 10" Executive Skillet – breaking up using Mix 'N Chop, set aside.

In large saucepan, make gravy according to directions. Add sausage to gravy, set aside.

In large Stainless Steel Bowl whisk eggs, evaporated milk and salt. Soft scramble eggs with the butter. In a Stoneware Rectangle Baker layer gravy, eggs, gravy, eggs, gravy, then top with biscuits.

Bake for 20 to 25 minutes at 350 degrees until biscuits are golden brown.

Source: Allrecipes.com