



BISON BISCUIT & GRAVY BOMBS

Here's a fun easy breakfast recipe for the weekends or when you have guests. It also could be a fun recipe to try with the kids. Either way you're going to enjoy this recipe.

Prep time: **20 minutes** cook time: **20 minutes** Yields: **8 servings**



Sausage Ingredients

1 pound ground bison
1 teaspoon kosher salt
2 teaspoon pepper, divided
1/4 teaspoon smoked paprika
1/2 teaspoon red pepper flakes
1/2 teaspoon rubbed sage
1/4 teaspoon allspice
2 tablespoons maple syrup

Ingredients

1 pound ground bison sausage
1/4 cup all-purpose flour
2 1/2 cups cloves, minced
1 teaspoon kosher salt
1/2 teaspoon pepper, divided
1/4 teaspoon garlic powder
1 pack of bakery mix or premade biscuits

Garlic Butter Toppings

1/2 stick butter, melted
1 teaspoon garlic salt

Directions

Combine all ingredients for the bison sausage thoroughly. In a skillet over medium heat, brown bison sausage.

Reduce heat to a medium-low, add the flour to the skillet. Stir, cook & combine for 2 minutes, to cook out the raw flour taste. Slowly pour in the milk, while stirring frequently until milk thickens (10-12 minutes). Add salt, pepper & garlic powder. Set aside to cool.

Preheat the to 375°F

If using bakery mix, prepare the biscuit dough according to the recipe on the package (Do not bake). After preparing the dough or if using prepackaged biscuits, place the dough on a clean work surface. Using a rolling pin, flatten each biscuit to about 1/8-inch thickness.

Place 2 heaping tablespoons of the sausage mixture on top of each flattened biscuit. Pinch the edges of the biscuit together to seal the mixture inside. Try not to let the gravy mixture run on to the edges of the biscuit.

Place the sealed biscuits, seam-side down on a greased oven safe skillet.

Optional: brush the tops with the garlic butter topping.

Bake for 18–20 minutes or until golden brown. Serve warm, swimming in remaining gravy.

Nutrition Facts

8 servings per container	
Serving size	1 serving (102g)
Amount Per Serving	
Calories	250
% Daily Value*	
Total Fat 12g	15%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 770mg	33%
Total Carbohydrate 24g	9%
Dietary Fiber 1g	4%
Total Sugars 5g	
Includes 5g Added Sugars	10%
Protein 13g	26%

Not a significant source of vitamin D, calcium, iron, and potassium

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.