BISCUIT AND GRAVY CASSEROLE

INGREDIENTS

1 package Grands biscuits
1 lb ground sausage
2 cups shredded cheddar
6 eggs
1/2 cup milk
2 cups sausage gravy mix

METHOD

Spray a 9x13 pan. Cut Grands biscuits into quarters and place them in bottom of pan. Whisk the eggs and milk together and mix in the half of the cheese, and then pour over the biscuits. After you have browned the sausage, sprinkle over the eggs mixture and biscuits. Next, pour the gravy over top of everything in the pan. Bake at 350 for 30 - 40 min adding on the last cup of cheddar in the last 10 minutes.