













Tips

-  Use a 10- to 12-inch cast iron skillet for the best results. It holds heat well and helps create those crispy browned edges everyone fights over.
-  Don't rush the gravy. Let it simmer until it's thick enough to coat a spoon before adding the biscuits.
-  Keep the biscuit dough shaggy. Overmixing can make the biscuits tough instead of light and fluffy.
-  Leave a little space between the biscuit mounds. They need room to expand as they bake.
-  If the biscuits are browning faster than the gravy is bubbling, loosely tent the skillet with foil and continue baking.
-  Freshly cracked black pepper makes a noticeable difference in sausage gravy. This is not the time for timid seasoning.
-  Let the pot pie rest for 5 to 10 minutes before serving. The gravy thickens slightly and becomes easier to scoop.
-  For extra flavor, use a smoked sausage with a little personality, such as kielbasa or andouille.
-  Make sure your skillet is oven-safe before transferring it from the stovetop to the oven. Most cast iron skillets are, but it's worth checking if you're using another type of pan.
-  This recipe is even better the next day, assuming anyone leaves enough behind for leftovers.

FAQs

Can I make this ahead of time?

Yes. Make the gravy up to a day ahead and refrigerate it. Warm it slightly before topping with the biscuit dough and baking.

Can I use canned biscuits instead of the drop biscuits?

Absolutely. The homemade drop biscuits are quick and easy, but canned biscuits work if you're short on time.

Can I leave out the smoked sausage?

Sure. The smoked sausage adds extra flavor and texture, but the recipe works perfectly well with breakfast sausage alone.

What kind of smoked sausage should I use?

Any fully cooked smoked sausage will work, including kielbasa, beef sausage, pork sausage, turkey sausage, or andouille.

Can I freeze leftovers?

Yes. Freeze in an airtight container for up to 3 months. Thaw overnight in the refrigerator before reheating.

How do I reheat biscuits and gravy pot pie?

Cover loosely with foil and warm in a 325°F oven until heated through. Individual portions can be reheated in the microwave.

Can I make this in a casserole dish instead of a cast iron skillet?

Yes. Prepare the gravy on the stovetop, transfer it to a greased 9x13-inch baking dish, top with the biscuit dough, and bake as directed.

Why didn't my gravy thicken?

The gravy probably needed a few more minutes of simmering. It should coat the back of a spoon before you add the biscuit topping.

Storage

Refrigerator:

Store leftover biscuits and gravy pot pie tightly covered in the refrigerator for up to 4 days. The gravy will thicken as it chills, but it loosens up again when reheated.

Freezer:

Freeze leftovers in an airtight container for up to 3 months. For best results, thaw overnight in the refrigerator before reheating.

To Reheat:

Warm individual servings in the microwave until heated through. For larger portions, cover loosely with foil and reheat in a 325°F oven until hot. If the gravy seems too thick, stir in a splash of milk before reheating.

Make Ahead:

The sausage gravy can be made up to 24 hours in advance and refrigerated. When you're ready to bake, warm the gravy slightly, top with the biscuit dough, and bake as directed.