

Biscuits & Gravy Pizza



Breakfast Sausage

- 1/4 cup chopped onion
- 3 medium garlic gloves, minced
- 1 pound mild turkey breakfast sausage

Biscuit Crust

- 2 recipes Yumee Yumee Dreams Cheesy Biscuits

Scrambled Eggs

- 1 tablespoon butter
- 6 eggs, beaten
- 1/2 cup water
- 1/8 teaspoon salt
- Dash garlic powder
- Dash ground cayenne pepper
- 3 green onions, sliced

Sausage Gravy

- 1 1/2 tablespoons brown rice flour
- 1 cup milk

Topping

- 1 cup shredded Colby-Jack cheese
- Sliced green onions

In a large skillet, cook and brown onion, garlic, and breakfast sausage over medium heat.

Meanwhile, prepare Yummee Yummee Dreamees Cheesy Biscuits recipes. Press dough onto a greased 12 inch pizza pan. Form a ridge around outer edge of pizza to make crust. Do NOT prick dough. Bake at 375 degrees for 14 minutes.

In a medium non-stick skillet, melt butter over medium heat.

In a large bowl, combine eggs, water, salt, garlic powder, cayenne pepper, and green onions. Mix well until eggs are light and foamy. Pour egg mixture into skillet. As eggs cook, gently stir around outer edge of pan. Continue cooking, stirring, lifting, and folding eggs until thickened, and no remaining liquid is visible. Do NOT brown eggs.

To make sausage gravy, sprinkle brown rice flour over top of fully cooked sausage. Stir until sausage is coated with flour.

Gradually pour small amounts of milk over browned sausage, stirring constantly. Pour remaining quantity of milk into sausage mixture, stirring frequently until thickened.

Remove biscuit crust from oven. Top with sausage gravy, scrambled eggs, and cheese. Bake an additional 7 minutes, or until cheese is melted. Garnish with sliced green onions and serve warm.

Serves 4 to 6

Cook's Note: Add 1/4 cup bacon bits to top of pizza prior to baking, if desired. For a spicier version, add green peppers to breakfast sausage and scrambled eggs.