

Make the biscuits first, while they are cooking you can whip up the gravy!

Tea Towel Biscuits

- 3 cups self-rising flour
 - ½ cup shortening or real butter
 - 1 1/4 cup milk or buttermilk
1. Put 3 cups self rising flour into a bowl, best if you sift it first.
 2. Shred butter into flour until pea sized crumbles form
 3. Add 1 1/4 cups whole milk, buttermilk, or even plain yogurt. If the dough really dry you can add a little more milk.
 4. Stir with a fork just until combined, but don't overstir.
 5. Lay out your Tea Towel and add a dusting of flour.
 6. Now put the dough in the center of the towel.
 7. Next, fold the towel over the dough and knead, checking to make sure it doesn't stick too much to the towel, but if it does, just add another dusting of flour.
 8. Continue folding until it is a nice ball of dough, not too tough, not too soft...just right!
 9. Pat out into a circle, you want it about 1/2 an inch thick
 10. Use your biscuit cutter or a glass to cut out the biscuits, or just make square biscuits with a knife or pizza cutter.
 11. Place the biscuits on a buttered pan, skillet or pan with parchment paper
 12. Bake at 450° for about 10 minutes or until just a light golden brown.

Gravy

- 5 Tablespoons Pork Lard (sausage or bacon grease)
 - 4 Tablespoons all-purpose flour
 - 2-2 1/2 cups whole milk
 - Salt and Freshly ground black pepper to taste
1. Heat grease in skillet over medium heat
 2. Add flour, whisk

3. Add salt and pepper to taste, I use about 1/2 teaspoon salt and 8-10 cracks of pepper
4. Whisk until the flour begins to brown
5. Add the milk little by little
6. Reduce heat to medium low
7. Simmer, stirring constantly
8. The gravy is ready when your spoon or whisk leaves tracks in the gravy

Pour the gravy over the biscuits! Yum!