



www.blockislandseafood.com
craig@blockislandseafood.com

Biscuits with Chorizo and Shrimp Gravy

Biscuits:

| | |
|----------------------------|-------------------------------|
| 4 cups flour | 1 teaspoon sugar |
| 1 tablespoon baking powder | 2 sticks cold unsalted butter |
| 1 teaspoon baking soda | 2 cups buttermilk |
| 1 teaspoon salt | |

Combine the dry ingredients and cut in the butter with a pastry blender or have it cubed or shredded. Work it into the dry ingredients till it starts to crumble and then add the buttermilk. Fold this all together with a spatula till it becomes sticky, don't overwork the dough till it becomes too firm.

Dump the dough on to a floured surface and pat it down to about 1.5 inches, like a cake. Then cut your biscuits and bake at 375 for 18 minutes, rotating once. Brush the biscuits with butter or some of the buttermilk.

Gravy:

| | |
|---|--|
| 16 ounces chorizo sausage (ground or diced) | 1/3 cup all-purpose flour salt and pepper |
| 1/2 lb. cleaned 21/25 shrimp | 3 cups whole milk |
| 1/2 large yellow onion, chopped | 1 teaspoon chopped sage |
| 4 tablespoons unsalted butter | |

In a large skillet cook the chorizo and the onion. Make sure the chorizo crumbles, so break it up as you cook it. About 8 minutes should do over a medium heat. With a slotted spoon, remove the chorizo and add the shrimp. Cook the shrimp for 4 minutes and remove them to the bowl with the sausage.

Now add the butter to the remaining chorizo fat and as it melts, whisk in the flour. This will become crumbly and then you'll start to add the milk and chopped sage slowly. Add some milk, whisk and repeat till it thickens. Now add back the chorizo and shrimp. Salt to taste, but definitely generous with the pepper. Garnish with chives or sage.