

Breakfast

Buttermilk Biscuit Sausage Pinwheel

Chris Sparks

1/4 cup shortening

2 cups self-rising flour

1 cup buttermilk

1 pound raw bulk pork sausage at room temperature

With pastry blender, cut shortening into flour.

Add buttermilk; mix.

On a lightly floured board, knead for a few seconds adding additional flour as needed. Roll out onto a lightly floured board into a 12" x 9" rectangle.

Spread sausage over dough. Roll up, jelly roll style, starting from the short side; chill.

Cut into 1/2" slices. Place outside down on a lightly greased baking sheet.

Bake at 425 degrees for 25 minutes.

Per Serving (excluding unknown items): 1437 Calories; 56g Fat (35.3% calories from fat); 33g Protein; 197g Carbohydrate; 8g Dietary Fiber; 9mg Cholesterol; 3432mg Sodium. Exchanges: 12 Grain(Starch); 1 Non-Fat Milk; 11 Fat.