

BISCUIT INGREDIENTS

- 2 cups all purpose flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- ¼ cup Earth Balance vegan margarine
- ¾ cup non-dairy milk (we use rice milk)

BISCUIT DIRECTIONS

1. In a medium-sized mixing bowl, combine flour, baking powder and salt.
2. Add the margarine, one spoonful at a time.
3. Cut the margarine in to the flour mixture using 2 butter knives, or briefly pulse in a food processor.
4. Add the milk and stir until the dough just comes together (don't overmix).
5. Pat the dough into a flat layer, about 2 inches thick.
6. Use a round cookie cutter or the round top of a drinking glass to press the dough into rounds.
7. Place the dough rounds on a greased baking sheet.
8. Bake in a convection oven 19 minutes at 350 degrees. If you are using a conventional oven, bake at 375 degrees.

CREAMY SAGE-ONION
GRAVY INGREDIENTS

- 1 small yellow onion, diced
- 4 cups almond milk
- 6 tablespoons nutritional yeast
- 2 teaspoons fresh or dry sage
- 1 heaping teaspoon onion powder
- 1 teaspoon dried tarragon
- 1 teaspoon dried rosemary
- ½ tablespoon salt
- ½ teaspoon black pepper
- 1 cup all purpose flour

GRAVY DIRECTIONS

1. Sautee the diced onions with a small amount of oil in a saucepot until translucent.
2. Add the almond milk, nutritional yeast, and spices (all ingredients except flour).
3. Heat thoroughly on medium-high and stir frequently. Bring it almost to a boil.
4. Turn down heat to medium. Add flour slowly and whisk vigorously.
5. Continue whisking until all the flour is added and gravy thickened.
6. Remove from heat. Add a little more salt if needed.