



Semi-Homemade[®] sandra lee



Do you have a great semi homemade recipe for sausage gravy that you put over biscuits?

There is nothing better than Sausage Gravy poured over fresh from the oven Bisquick Biscuits. Combine 1 tablespoon butter, 1 log package sausage and 2 cups of heavy cream over the stove top. Then add 1 teaspoon of hot sauce, 1 tablespoon of Worcestershire Sauce and 1/3 cup maple syrup. Simmer the gravy for 15 minutes over medium heat and season with salt and freshly cracked black pepper. Pour the Sausage Gravy over your biscuits and mmm....so good. Similar recipes for comfort food creations and dinner delights can be found in my new book *Sandra Lee Semi-Homemade[®] Weeknight Wonders*.

Sausage Gravy

- 1 tablespoon butter
- 1 log package sausage
- 2 cups heavy cream
- 1 teaspoon hot sauce
- 1 tablespoon Worcestershire sauce
- 1/3 cup maple syrup
- Salt and freshly cracked black pepper

How do you make peach cobbler using Bisquick[®] Mix?

Making peach cobbler using Bisquick is simple. Preheat your oven to 375 degrees. Next, combine 2 (16-ounce) cans sliced peaches in heavy or light syrup with 1 cup of sugar. Mix together milk, sugar, butter and Bisquick mix. Add mixture to baking pan and pour your peaches over top of the mixture. Place cobbler in oven and bake for 45-60 minutes or until golden brown. An oldie but a goodie trick is to insert a toothpick into the top crust – if it comes out clean you can remove from the oven and cool to serve. Voila! You have a perfectly prepared Peach Cobbler.

When making a recipe that calls for wine as an ingredient, what can it be replaced with, or do I just leave it out?

If you are looking to replace the acidity of the wine, like in a marinade, various juices will work. If you want the complex flavor of a red wine, you can substitute with a brown sauce or a rich beef stock.

What suggestions do you have for busy people who have little time in the morning to prepare a good breakfast for on the go?

Breakfast is the most important meal of the day – it jump starts your metabolism and studies find that those of us who do not regularly eat breakfast are more apt to gain unnecessary weight. Since mornings tend to be one of the busiest times of the day, all the more reason for a Semi-Homemade breakfast. A store bought yogurt topped with fruit, granola or Cheerios[®] cereal and a drizzle of honey is quick, healthy and delicious. You can have an award winning Yogurt Parfait ready in minutes. I also recommend planning ahead and making a week's worth of grab and go Zucchini Bran Muffins that are bursting with fiber. You can make your own signature muffin and add in your favorite fruit, and pumpkin is great at this time of year. Bisquick muffins offer a simple solution, and in 18 minutes or less you have delicate, light and perfect morning snack.

Every time I make Lemon Meringue Pie it seems to be watery and not very desirable. Are there any tips you can give me to keep this from happening?

Lemon Meringue Pie is one of my favorite desserts! To avoid "weeping," or drops of syrup appearing on the meringue, be sure to keep the oven temperature at 350 degrees - do not raise the temperature. Weeping may also occur due to humidity; if it's humid, serve the pie as soon as possible. Be sure not to fill your pie crust with the filling until after the meringue is done. You can also use lime rind and lime juice instead of lemon if you wish. To get the most juice out of fresh lemons or limes, bring them to room temperature and roll them between your palm and the kitchen counter before cutting and squeezing. Whenever possible I use pre-made crust for \$1.49 versus making it from scratch which costs \$2.19 – that is a savings of 70 cents or 32% off your grocery bill. I love to share all these money-saving tips on my Food Network show, *Sandra's Money Saving Meals*.

Get more Bisquick recipes at BettyCrocker.com