



**Southern Biscuit Tomato Pie Pizza**  
*With Sausage Gravy and Fresh Basil Flavor*

**Sausage Gravy:**

(Prepare ahead; chill in refrigerator or make while preparing crust)

1 Tablespoon olive oil

1/3-pound link pork parmesan sausage

2-1/2 Tablespoons all-purpose flour

1 cup light cream

**Prepare Gravy:** Place olive oil in hot 9 or 10-inch cast iron skillet. Remove sausage meat from casing; place in skillet. Crumble pork into small pieces; cook over medium heat until no longer pink and light brown. Add flour; stir to coat pork with flour; add light cream; bring to a boil; reduce heat; stir until mixture is very thick and creamy, about 4 minutes.

**Tomatoes for Topping:** (it's important to remove excess liquid)

4 to 5 regular size tomatoes; cut into slices

5 smaller size tomatoes, cut into slices (not cherry tomatoes)

**Prepare Tomatoes:** Slice each tomato into about 4 to 5 slices. Arrange over paper towels; sprinkle lightly with salt; blot occasionally to remove excess moisture from tomato slices,

**Biscuit Pizza Crust:** (don't be afraid – it will work)

1-1/2 teaspoons instant dry yeast

1/4 cup warm water (around 115 degrees F)

2 teaspoons granulated sugar

2-1/2 cups all purpose flour, (soft winter wheat flour)

2 teaspoons baking powder

1/2 teaspoon baking soda

1 teaspoon salt

1 teaspoon granulated sugar

1/3 cup unsalted butter, melted

1 cup buttermilk, full fat

3 Tablespoons basil pesto

1/2 cup all-purpose flour

Preheat oven to 425 degrees F.

**Prepare Crust:** Mix first three ingredients in small bowl, set aside, and allow yeast to bloom for 30 minutes.

Whisk together flour, baking powder, baking soda, salt and remaining one teaspoon of sugar. Add remaining ingredients and yeast mixture to dry ingredients, stir until just combined, being careful not to overwork the dough. Cover dough and rest in warm area for 30 minutes.

Place 1/2 cup flour on even surface. Place dough on flour; toss with flour to form soft dough. You probably will have flour left over. Place dough in 14-inch greased pizza pan. Spread to form a crust; top with basil pesto. Allow to rest for 15 minutes while preheating oven to 425 degrees F. Prebake crust for 10 minutes or until dough is firm.

Remove prebaked pizza crust from oven; spread warm sausage gravy over crust, leaving a small edge uncovered. Arrange a large circle of reserved tomatoes slightly overlapping around the outer edge of gravy; arrange a smaller circle of reserved tomatoes overlapping inside the larger one

**Topping:** (This is the easy part)

1 (8 ounce) container fresh mini mozzarella balls, drained, sliced, pat dry  
(use as needed)

2 Tablespoons grated Parmesan cheese  
Garnish: pesto sauce; fresh basil leaves as desired

Arrange patted dry sliced small cheese slices overlapping between the two circles and in the middle. Sprinkle top of pizza with grated Parmesan cheese.

Return to 425 F degree oven; bake for 10 minutes or cheese melts. Remove from oven; add small swirls of pesto onto melted cheese. Let cool 10 to 15 minutes before slicing. Garnish pizza with fresh basil leaves and place basil sprig in center. Slice to serve: about 6 to 8

**Cook's Note:** I purchased the parmesan pork sausage at Fresh Thyme Supermarket.

**About the Recipe:** One taste of Nashville's country biscuits from Biscuit Love restaurant, and I knew I had to use that crust on a Southern pizza. Of course, sausage gravy became the sauce topped with fresh sliced tomatoes, basil, and soft melt-away cheese. So delicious – no wonder biscuits and gravy are favorites in the South.

**For More Information See:** Chef Karl Worley; Biscuit Love Restaurant; Nashville, TN – Art of the Biscuit and  
<https://www.greatamericancountry.com/living/food/biscuit-love-the-east-nasty-biscuit-recipe>  
<https://www.cookingchanneltv.com/recipes/biscuit-love-golden-biscuits-2138276>