

Sausage Gravy and Biscuits

Gib Dungan and Melody Fahnstrom

Makes 8 servings.

Prep Time: 30 minutes

1 pound Ground pork breakfast sausage	1/2 teaspoon Salt
6 tablespoons All-purpose flour	1/4 teaspoon Pepper
3 cups Milk	1 package Biscuits

1. Coat a large, non-stick skillet with cooking spray.
2. Brown sausage in skillet over medium-high heat. Set aside, leaving the drippings in the skillet.
3. Combine flour and milk, mixing thoroughly.
4. Add milk and flour mixture to skillet. Cook over medium heat, stirring constantly, until mixture is smooth, thickened, and begins to bubble.
5. Return sausage to the skillet. Season with salt and pepper.
6. Reduce heat and simmer for about 15 minutes, stirring frequently.
7. Serve over biscuits sliced in half.

Main Dishes