

White Sausage Gravy

Ingredients

- 2 lbs Breakfast Sausage
- ½ C Flour
- 2 C Milk
- Salt, to taste
- Pepper, to taste



Directions

- Add the breakfast sausage (broken apart) to a skillet and brown over medium-high heat.
- When the sausage is browned through, add the flour and stir for a few minutes to coat all the sausage well.
- Add in the milk a little at a time, stirring constantly to prevent lumps in the gravy.
- Bring the milk to a low simmer and continue to stir until the gravy reaches the consistency you desire. (Probably 5-10 minutes.)
- Serve hot over biscuits, toast, or mashed potatoes.
- Leftovers can be stored in an airtight container in the fridge for up to 5 days or the freezer for up to 3 months.
- Reheat on the stovetop or in the microwave with a splash of milk after thawing overnight in the fridge.