

Country Sausage Gravy

This is a simple country sausage gravy recipe that tastes great on top of freshly made biscuits, especially on a Saturday or Sunday morning. Try "Mom's Increda-Biscuits" for a perfect match.

INGREDIENTS

2 tablespoons cornstarch
½ cup flour
½ pound sausage, ground
3 cups milk
½ teaspoon salt
1 teaspoon pepper

METHOD

1. Brown meat in skillet, drain grease.
2. Add milk and then cornstarch. Dissolve the cornstarch in a little bit of milk before adding.
3. On medium heat, bring milk to a boil. Then using a whisk, carefully add the flour a little bit at a time to prevent clumping. Use less flour for a runnier gravy.
4. Stir gravy until it begins to thicken. Incorporate salt and pepper.
5. Turn gravy to low and allow to simmer and thicken for ~10 minutes, stirring occasionally. If the gravy is too thick, add milk in small portions. If it's too thin, add corn starch or flour in small portions.*
6. Serve hot over fresh biscuits.

** Make sure that when you're adding more cornstarch or flour that you first dissolve it in a little milk, otherwise you'll get clumpy gravy.*

Source: Chris Mower (TheCookingDish.com) **Course:** Side

Categories: Sauces **Keywords:** Gravy, Meat Gravy, Biscuits and Gravy

Cuisine: North American : United States : Midwestern

(5 servings)



Preparation

- Start to finish: 15
Minutes

NUTRITION FACTS

Servings: 5

Amount Per Serving

Calories: 284

Total Fat: 15.35g

Cholesterol: 47mg

Sodium: 579mg

Total Carbs: 19.34g

Dietary Fiber: 0.44g

Sugars: 7.76g

Protein: 12.83g