Sausage gravy

Ingredients

- 1 lb breakfast sausage
- 1/3 cup flour
- 4 cups milk
- 2 tsp black pepper
- 1/2 tsp Seasoning Salt

Summary

Yield: 12
Source: The Pioneer Woman
Prep Time: 20 minutes
Category: Breakfast
Cuisine: American
Tags: gravy, sausage, BISCUITS

Instructions

- **With your finger, tear small pieces of sausage and add them in a single layer to a large heavy skillet.**
- **Brown the sausage over medium-high heat until no longer pink. Reduce the heat to medium-low.**
- **Sprinkle on half the flour and stir so that the sausage soaks it all up, then add a little more until just before the sausage looks too dry.**
- **Stir it around and cook it for another minute or so, then pour in the milk, stirring constantly.**

- **Cook the gravy, stirring frequently, until it thickens. (This may take a good 10-12 minutes.)**
- **Sprinkle in the seasoned salt and pepper and continue cooking until very thick and luscious.**
- **If it gets too thick too soon, just splash in 1/2 cup of milk or more if needed. Taste and adjust seasonings.**

- **Spoon sausage gravy over warm biscuits and serve immediately!**

Notes

Use with any kind of biscuits, drop biscuits are best.