

Sausage Gravy

This is my mother's recipe for making gravy with pork sausage.

Ingredients:

- 1/2 lb. pork sausage
- 2 1/2 Tbsp. flour
- 1 can (15 oz.) evaporated milk
- 1/8 tsp. salt
- 1/2 tsp. black pepper

Equipment

- Large skillet
- Slotted spoon
- Heat proof cup
- Metal tablespoon measure
- Wooden spoon or Teflon whisk



Sausage Gravy:

☑	Directions	Time (min)
	Form half the sausage into patties. Separate remaining sausage into small bite size pieces.	2
	In a large skillet, fry sausage patties on medium high heat until brown on one side	5
	Turn patties and add remaining sausage	1
	Fry until brown. Stir as needed to break up smaller pieces of sausage.	1
	Transfer sausage from pan to a bowl with a slotted spoon.	1
	Remove pan from heat.	1
	Pour grease from pan into a metal or heat-proof glass container	1
	Using a metal tablespoon measure, transfer 2 1/2 Tbsp. of grease back into the pan. Discard remaining grease. (Use cooking oil if necessary to supplement grease if less than 2 1/2 Tbsp.)	1
	Return pan to medium high heat	1
	Sprinkle 2 1/2 Tbsp. flour over grease. Stir to combine and to incorporate browned bits of sausage.	1
	Stir flour and grease mixture to brown the flour to a medium dark brown	3
	One can of evaporated milk, 1/8 tsp. salt, and 1/2 tsp. pepper. Stir or whisk to combine.	1
	Stir in browned bite-size pieces of sausage.	1
	Bring mixture to a boil. Remove from heat and cover until time to serve.	2
	Total	22