

No Fail Sausage Gravy

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Ingredients:

1 Pound Breakfast Sausage

½ cup Flour

2 cups Milk

Salt

Pepper

Directions:

Slice sausage and fry in pan, save two end pieces for gravy

Remove sausage and cook end pieces crumbling with a fork as it cooks

When end pieces are cooked, sprinkle flour into pan

Stir pan until sausage crumbles, flour and grease are combined well

Add salt and pepper to taste

Add milk all at once, use a whisk or fork and keep stirring

Bring to a boil while stirring

The more you cook it the thicker it gets

If it is too thick, just add more milk

Remove from the heat when it is the consistency wanted

Remember, keep stirring to keep from burning

Once gravy starts to boil, too late to add more flour, just keep cooking if too thin