

Sausage Gravy

1 pound sausage
1/2 stick margarine or butter
1/2 cup all purpose flour
1 cup water
2 cups milk
s and p to taste

Brown sausage (use good brand) in frying pan and remove.
Add margarine to drippings and melt. Add flour to make roux and brown a little on low heat. Add water and milk; simmer for approximately five minutes.
Add crumbled sausage to gravy with s and p. Add additional milk if needed.

(I don't think it needs salt due to sausage. I also add some Worcestershire sauce and little hot sauce .
Also by browning this sauce a little, it's not as white as restaurants but tastes better. You can make this ahead and freeze, which is nice. Simple but good)