

Sausage Gravy

SUBMITTED BY JUNE BURNS, APACHE JUNCTION, ARIZONA

This stick-to-your-ribs gravy is custom-made for Savory Mountain Cake (page 206) and works well for any other biscuits that yearn for something to sop up.

Servings: 8

½ pound pork sausage

4 Tbs. butter

1 small onion, chopped

½ tsp. paprika

1 tsp. marjoram

2 tsp. chopped garlic (about 2 cloves)

2 tsp. salt

½ tsp. black pepper

1 cup flour

5 cups milk

1 cup chopped mushrooms, crisp-sautéed in butter

½ cup chopped tomato

Dash Tabasco

1. In a heavy-bottomed pot over medium heat, cook together the sausage and butter until lightly browned, about 10 minutes. Add the onion, paprika, marjoram, garlic, salt, and pepper. Cook 5 minutes more, until onions are translucent. Stir in flour and mix until it becomes a paste.

(recipe continued on next page)