

# *Sausage Gravy*

*by Alvin J. Moss*

what makes  
it great!

1 Pound ground pork sausage  
4 Tablespoons of all-purpose  
flour (about)  
2 Tablespoons butter.  
2 Cups of milk  
Salt to taste  
Pepper to Taste

Use a cast-iron skillet if you have one.  
Cast- iron heats evenly and browns meats  
better than any other pan I have used. This  
gives you more control & gravy's need  
even heat and a slow patient hand.

## *Alvin's Sausage Gravy*

This recipe comes from my brother Alvin and like most of us he does not really measure the ingredients, he just makes it and adjusts the amounts of each ingredient as needed. I have attempted to give you the quantities of each ingredient, yet sometimes you have to go by how the dish looks and tastes.

Cook the sausage over medium heat, breaking it up until it is loose and no longer pink. Take the sausage out of the pan. You will have sausage grease leftover and will use it to make the gravy. Add the butter to the pan with the sausage grease. You will now make a roux by adding a little bit of the flour and mixing it with the grease. Continue adding flour until it becomes a thick paste. Slowly stir in the milk and cook over medium heat, stirring to make sure it does not clump. Keep adding milk until it becomes a smooth mixture. Let the gravy simmer until it becomes thicker. If it is too thick for your liking add more milk and stir. Add salt and pepper to taste. Add the cooked sausage and stir until the sausage is mixed in the gravy. Now enjoy over biscuits!

Alvin is a better cook than I am overall, and gravy has always been a challenge for me, however, I have gotten better by slowing down. Don't rush it, don't cook it on high heat, let it simmer and the gravy will be just fine. High heat will almost always make the gravy clump together.

