

Sausage Gravy

Ingredients

- 1 Pound of bulk country sausage (hot or mild, your choice)
- 6 Tbsp fat (I usually use 3 Tbsp of rendered bacon fat and 3 Tbsp of butter, but any combo will work)
- 7 Tbsp all-purpose flour
- 6 cups milk
- 2 Tbsp Worcestershire sauce
- Salt and pepper to taste

Directions

1. Brown and crumble the sausage in a large pan or skillet, DO NOT DRAIN FAT
2. Add the 6 Tbsp of additional fat and stir until melted.
3. Sprinkle the flour on top of the sausage and cook for a minute or two (flour has a "raw" taste and cooking for a bit will fix that)
4. Slowly add the 6 cups of milk and Worcestershire sauce and stir until well incorporated.
5. Bring to a boil, uncovered, while stirring occasionally
6. Season generously with salt and pepper
7. Reduce heat and simmer until thickened
8. Serve over biscuits, toast or whatever else you like.

Leftovers freeze well in storage containers and reheat in the microwave. If it's too thick, you can add a little more milk to suit your likes. Enjoy!