



Biscuits & Sausage Gravy

An old-fashioned favorite — serve this gravy with hot [biscuits](#) and your whole family will feel at home.

Ingredients

Sausage Gravy

- 1 lb. breakfast sausage
- ⅓ cup [Pamela's All-Purpose Flour Artisan Blend](#), sifted
- 3 to 4 cups whole milk, warm
- 1 tsp salt
- 1 tsp fresh ground black pepper
- ½ tsp garlic powder
- ½ tsp onion powder
- pinch cayenne (Optional)

Biscuits

- View [Biscuit Recipes](#)

Directions

Fry sausage in a heavy fry pan, breaking into small pieces with spatula or wooden spoon. Cook in a single layer until no longer pink. Do not drain pan. When all sausage is cooked, add all seasonings and half the flour and mix well. Sprinkle the rest of the flour over the mixture and mix again. Cook a few minutes to brown the flour, making a tasty gravy. Add half the warm milk and stir until thick. Then slowly add the rest of the milk, stirring the whole time. Cook until gravy is thick and creamy with hunks of sausage, about 10 to 12 minutes. Check and adjust seasoning if necessary.

Cook longer for thicker gravy or thin it with milk for pourable gravy. Serve over Pamela's [biscuits](#).

Chef's Note: Reheat slowly; you may need to add more milk. Keeps in refrigerator up to four days.

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