

Breakfast

Pork

Sausage Gravy

Served for breakfast using the Angel Biscuits. You could buy biscuits and make this Sausage Gravy. All the seasonings are optional. Wally likes them plain.

1 pound bulk pork sausage
2 Tb. finely chopped onion

6 Tb. all-purpose flour
1 quart milk

1/2 tsp. poultry seasoning (optional)
1/2 tsp. ground nutmeg (optional)
1/4 tsp. salt (optional)
Dash Worcestershire sauce (optional)
Dash hot pepper sauce (optional)

Refrigerated Biscuits, baked

OR

ANGEL BISCUITS



Crumble sausage into a large saucepan; cook over medium-low heat, until lightly brown.
Drain, discarding all but 2 Tb. of the drippings.
Add onion; cook and stir until transparent.
Stir in flour; cook over medium-low heat about 6 minutes or until mixture bubbles and turns golden.
Stir in milk.
Add seasonings; cook, stirring, until thickened.

To serve, slice Angel Biscuits or refrigerated biscuits and spoon gravy over halves.

Yield: 4-6 servings.

Note: I do not add the poultry seasoning or the nutmeg. Most sausage has enough flavor, already.

The Worcestershire sauce and hot pepper sauce add good flavor to the dish.