



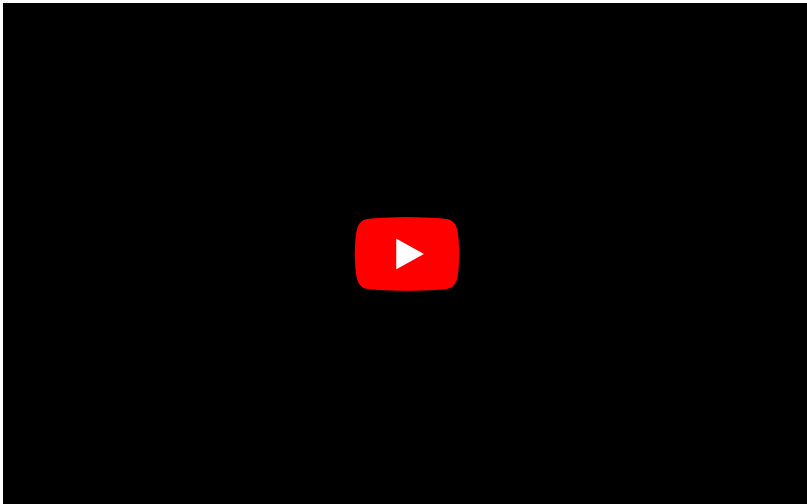
# Swaggerty's Farm Classic Sausage Gravy

## directions

1. Brown sausage in a large skillet over medium-high heat until thoroughly cooked, breaking sausage into small chunks. Remove cooked sausage from the skillet using a slotted spoon, reserving a few drippings in the skillet.
2. Add butter to the skillet with the drippings. Sprinkle flour over the hot drippings and stir with a whisk until blended. Turn heat to medium. Cook flour mixture for another few minutes. Slowly pour the milk into the skillet, whisking together until flour and milk are well blended. Cook another 3-5 minutes until the gravy thickens and just begins to boil. (If you like a looser gravy add a bit more milk).
3. Add sausage back into the skillet and stir, cooking 2-3 minutes. Season with salt and pepper.

## notes

For looser gravy, add less flour and less sausage back to gravy.



## to serve

Serve over your favorite biscuits. Homemade, store-bought or ready-to-bake, you can't go wrong with a good sausage gravy!



20 min.

*cook time*

## ingredients

1 lb. Swaggerty's Farm Sausage  
(<https://www.swaggertys.com/products/recipe-ready>)  
2 Tbsp. butter (or oil)  
1/3 cup all-purpose flour  
3 cups whole milk  
salt and pepper  
biscuits (homemade or store-bought)

Special Kitchen Tools: n/a