



Red Pepper Gravy & Sausages | Savory Sausage Links in Red Gravy

directions

1. Brown sausages in a large skillet, turning as they cook, until cooked through and a little crispy. Remove from pan.
2. Keep the sausage drippings in the pan and saute onions, bell peppers, and garlic over medium heat until softened. Season with salt and pepper. Stir in Worcestershire sauce & nutmeg until well blended. Sprinkle flour over the vegetables and stir to mix, cooking and stirring for about 2 minutes.
3. While stirring slowly pour in chicken broth and milk. Mixture will start to thicken into a gravy quickly. Reduce heat to simmer and continue to cook for 4-5 minutes. Stir in half the chopped parsley and remove from heat.
4. Top toast with Swaggerty's Farm sausage links, and a generous portion of red pepper gravy.

4-6 <i>servings</i>	15 mins. <i>prep time</i>	15 mins. <i>cook time</i>
ingredients		
12oz. Swaggerty's Farm Premium Sausage Links		
1/2 cup diced yellow onion		
1 red bell pepper, diced		
2 garlic cloves, minced		
Salt and pepper		
1 tsp. Worcestershire sauce		
1/4 tsp. ground nutmeg		
1 Tbsp. all purpose flour		
1 cup low sodium chicken broth		
1 cup whole or 2% milk		
Chopped fresh parsley		
Texas Toast, cut thick and toasted		

To Serve

Serve for breakfast or dinner, this is an easy, perfect meal for any time. We highly recommend Texas toast or any thick, crispy bread to help soak up the red pepper gravy. English Muffins would work great as well. Garnish with fresh fresh chopped parsley.

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