

Sausage Gravy

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Ingredients

1 lb. pork breakfast sausage
3 Tbls. bacon grease OR lard OR shortening
1/3 cup all-purpose flour
3 cups milk
2 Tbls. black coffee OR 1 beef bouillon cube
1 Tbls. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. black pepper

Directions

Brown sausage in a skillet over medium-high heat; remove sausage from pan.

Stir bacon grease/lard/shortening into sausage drippings and return to medium heat.

Stir flour into pan and cook, stirring constantly, until golden brown.

Gradually whisk milk into pan.

Cook until mixture begins to simmer, then add sausage, coffee/bouillon, Worcestershire sauce, salt, and pepper to pan.

Reduce heat and simmer for 15 minutes or until thickened.