

Sausage Gravy

Mrs. J. N. Stine of Roanoke, Virginia
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Servings: 4



Mrs. J. N. Stine of Roanoke, Virginia says, "This savory sausage gravy is a specialty among country folks in our area. It's best served over fresh, hot biscuits. It makes a real 'stick to the ribs' dish that we always enjoy and carries a traditional flavor that can showcase locally produced sausage."

Ingredients

Sausage:

- 1 pound pork sausage, sage-flavored
- 2 tablespoons red or white onion, finely chopped

Gravy:

- 6 tablespoons sausage dripping or butter
- 6 tablespoons all-purpose flour
- 1 quart milk
- ½ teaspoon poultry seasoning
- ½ teaspoon ground nutmeg
- ¼ teaspoon sea salt
- 1 dash Worcestershire sauce
- 1 dash Tabasco pepper sauce
- 4 biscuit

Cooking Method

Sausage:

- Crumble sausage into a large saucepan; cook over medium-low heat.
- Add onion; cook and stir until transparent.

Gravy:

- Drain discarding all but 6 tablespoons of drippings or add butter to equal 6 tablespoons.
- 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 biscuits and spoon gravy over halves.