

Sausage Gravy



ingredients

1 pound of your favorite sausage (We use Bear Creek Farms)

 $\frac{1}{2}$ cup all-purpose flour

3 cups of half and half

salt & pepper to taste

(or 1 ½ Tablespoons of our Gravy Baby Seasoning)

preparation

- Place sausage in a 10-inch skillet. (If using "Gravy Baby" seasoning, add now. If not, add salt & pepper to taste at the end of cooking the sausage.)
- 2. Over medium heat, cook and crumble pork until cooked through.
- 3. Add flour and stir, cooking for approximately 4 minutes.
- 4. Add half and half and bring to a boil, stirring often.
- 5. Enjoy hot over warm biscuits or a piece of fried chicken.