

TIM FARMER'S COUNTRY KITCHEN

Sausage Gravy

*1 pound breakfast sausage
2-3 tablespoons butter
1/4 - 1/3 cup of flour
Sage
Poultry Seasoning
Tellicherry Pepper
Black Pepper
Salt
3 1/2 cups heavy whipping cream*



Brown sausage in pan until cooked through. Stir in butter and flour until sausage has a nice coat. Season as needed. Pour in whipping cream, a little bit at a time while stirring, until reaches consistency you like. Pour over biscuits and serve.