

TIM FARMER'S COUNTRY KITCHEN

SAUSAGE GRAVY

Breakfast sausage

Bacon grease

Salt and pepper

Flour

Whole Milk

Brown sausage halfway
and remove from skillet.

Add bacon grease to the
skillet with salt and

pepper. Stir in flour to thicken and pour in half of milk. Add sausage back in
and turn up to high. When it begins to boil, add in rest of milk and stir until
sausage is done and gravy the right consistency.

