

# *cathy gillen thacker*

## **Breakfast Sausage with Cream Gravy**

1 lb. breakfast style bulk sausage

3 tablespoons melted butter, and or drippings from pan. (I use drippings and add butter as needed.)

¼ cup flour

2 cups milk

1 teaspoon salt

1 teaspoon pepper

Form sausage into patties and cook until browned in a frying pan over medium heat. Drain on paper towels, and keep warm. Add enough melted butter to drippings in pan to produce three tablespoons. Add ¼ cup flour, and stir constantly, cooking until bubbly over medium heat. (Usually 2-3 minutes) Add milk, salt and pepper, and stir until thickened and bubbly. Pour gravy over cooked sausage and biscuits.

For easy biscuits, use Pioneer or Bisquick brand biscuit mix, or the Pillsbury buttermilk or southern style biscuits found in the freezer section of the grocery store. Prepare according to package directions.

Read free excerpts online at [www.cathygillenthacker.com](http://www.cathygillenthacker.com)

