Swaggerty's Farm Classic Sausage Gravy | A Classic Southern Recipe

4-8 servings	15 mins. prep time	25 min. cook time

ingredients

1 lb. Swaggerty's Farm Sausage

2 Tbsp. butter (or oil)

1/3 cup all-purpose flour

3 cups whole milk

salt and pepper

biscuits (homemade or store-bought)

directions

1. Brown sausage in a large skillet over medium-high heat until thoroughly cooked, breaking sausage into small chunks. Remove cooked sausage from the skillet using a slotted spoon, reserving a few drippings in the skillet.
2. Add butter to the skillet with the drippings. Sprinkle flour over the hot drippings and stir with a whisk until blended. Turn heat to medium. Cook flour mixture for another few minutes. Slowly pour the milk into the skillet, whisking together until flour and milk are well blended. Cook another 3-5 minutes until the gravy thickens and just begins to boil. (If you like a looser gravy add a bit more milk).
3. Add sausage back into the skillet and stir, cooking 2-3 minutes. Season with salt and pepper.

To Serve

Serve over your favorite biscuits. Homemade, store-bought or ready-to-bake, you can't go wrong with a good sausage gravy!

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