

CopyCat Bob Evans Sausage Gravy

Ingredients

1 pound Ground Pork Sausage Roll
1/4 cup All-Purpose Flour
2 cups Milk
Salt & freshly ground Black Pepper to taste

Directions

Crumble sausage into a large skillet.

Place skillet over medium heat and cook sausage, breaking up chunks with a wooden spoon, until browned through.

Stir in flour until dissolved.

Gradually stir in milk.

Continue to cook gravy until thick and bubbly.

Taste. Season with salt and pepper.

Serve hot over biscuits. Store leftovers in a tightly covered container, in the refrigerator.