

CopyCat Cracker Barrel Sausage Gravy And Biscuits

Ingredients

8 ounces spicy bulk pork breakfast sausage
6 tablespoons flour
3 cups milk
salt and pepper, to taste

Directions

Preheat the oven to 450 degrees F.

Brown the sausage in a skillet over medium heat. Cook, stirring, frequently, until crumbly and cooked. Remove from the skillet with a slotted spoon, leaving grease in the skillet. Place the sausage on paper toweling to drain.

Stir the flour into the grease in the skillet. Mix well and stir constantly over medium heat for 2 minutes. While stirring, slowly stir in the first measure of milk, mixing until the flour is incorporated. Bring to a simmer and let cook for 15 minutes, stirring very frequently.

Add the sausage back to the skillet. Cook, stirring frequently, for 2-3 minutes or until the gravy is the desired thickness. Add salt and pepper as desired.

Spoon the sausage gravy over [CopyCat Cracker Barrel Buttermilk Biscuits](#).