



Best Sausage Gravy and Biscuits

Jacob · 28/09/2024



Prep Time

30 mins

Dificult

Medium

Servings

6

Description

For the best sausage gravy with biscuits try this recipe at home and you wont even have to wait to order them at a restaurant Creamy meaty and savory each bite is nice and salty with a slight kick of spice from the hot sauce

Ingredients

- - 1 pound bulk country sausage - 2 tablespoons butter - $\frac{1}{4}$ cup all-purpose flour - 2 $\frac{1}{2}$ cups milk
- or more as needed - 2 teaspoons hot sauce - $\frac{1}{2}$ teaspoon ground black pepper - $\frac{1}{4}$ teaspoon salt - 6 hot biscuits
- split

Instructions

1. Heat sausage in a large skillet over medium-high heat. Cook
2. crumbling with a spoon and stirring often
3. until browned and cooked through
4. 5 to 7 minutes. Add butter to skillet and melt. Sprinkle flour evenly over skillet and stir for 1 minute. Whisk in 2 1/2 cups milk and scrape up any bits off the bottom of the skillet. Bring mixture to a simmer. Reduce heat to low and cook
5. stirring often
6. until thickened
7. about 10 minutes. If mixture becomes too thick
8. thin slightly by adding more milk or water. Season with hot sauce
9. pepper
10. and salt; cook for 1 more minute. Serve immediately over hot biscuits. Cook's Notes: For an added spicy kick
11. feel free to substitute hot country sausage for regular. Instead of biscuits
12. you can serve the sausage gravy over toast or with grits.