**Sausage Gravy**

**Part 1:**

1# breakfast sausage

1/3 cup flour

4 cups milk

1 Tbsp. dried sage

1 tsp. garlic powder

1 tsp. onion powder

1 tsp. black pepper

Salt to taste

**INSTRUCTIONS**

1. In a large pot, brown the sausage over medium high heat. When the sausage is about half way cooked, add the spices and continue to cook until the sausage is done. DO NOT DRAIN THE FAT!!
2. Add the flour and stir until it is all mixed together and looks somewhat like a paste.
3. Add milk and stir the mixture until all the flour is incorporated and smooth.
4. Bring to a simmer then turn the heat does to low and let it cook for 10-15 minutes, stirring frequently. Make sure it does not burn to the bottom of the pan.
5. Adjust seasoning to taste and adjust consistency if needed.