

Easy Sausage Gravy Recipe

How To Make Sausage Gravy for Biscuits and Gravy! This simple gravy recipe is fast and so delicious, it will become a weekend staple.



Prep Time	Cook Time	Total Time
5 mins	12 mins	17 mins

Course: Breakfast, Side Dish Cuisine: American Servings: 12
Calories: 171.61kcal Author: Sommer Collier

★★★★★
5 from 7 votes

Ingredients

- 1 pound bulk pork sausage (ground breakfast sausage)
- 1/3 cup all-purpose flour
- 3 ½ cups whole milk
- 1 teaspoon dried thyme
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- ¼ teaspoon garlic powder

Instructions

1. Set a large sauté pan over medium heat. Add the sausage and break it into small pieces with a wooden spoon. Brown the sausage, stirring and breaking it into smaller pieces.
2. Once the sausage is cooked through, add the flour, thyme, salt, pepper, and garlic powder. Stir well to coat the sausage in flour, letting it absorb the grease. Stir and cook another 2 minutes.
3. Pour in 3 cups of milk. Stir and simmer to thicken the gravy. Once it is very thick and smooth, turn off the heat. If the gravy gets too thick, add another ½ cup of milk.
4. Serve over warm homemade biscuits, English muffins, or toast.

Nutrition

Serving: 0.25cup | Calories: 171.61kcal | Carbohydrates: 6.22g | Protein: 8.33g | Fat: 12.38g | Saturated Fat: 4.66g | Cholesterol: 34.33mg | Sodium: 368.07mg | Potassium: 191.4mg | Fiber: 0.15g | Sugar: 3.61g | Vitamin A: 143.64IU | Vitamin C: 0.27mg | Calcium: 85.39mg | Iron: 0.7mg