



Sausage Milk Gravy

Ingredients:

- 1/2 cup self-rising flour
- 1/4 cup shortening
- 1/4 cup salted butter
- 1 tsp salt
- 1/2 tsp black pepper
- 3 cups milk
- 1/2 lb. Swaggerty's Farm breakfast sausage, browned

Instructions:

Begin with a large, 10" cast iron that is 3" deep or 12" skillet. Brown and crumble the sausage, then set aside. Melt shortening over medium heat, raise to high, and add butter. Quickly sift flour into the pan, whisking until combined. Add salt and pepper; let it brown slightly. Pour in milk, stirring constantly. Return sausage to the pan and whisk to avoid lumps. Pour gravy as it thickens—it will continue to thicken. If needed, add more milk and whisk to adjust consistency.



Gravy will bubble and rise, so make sure your skillet is large enough or you will have a mess.