

Sage & Garlic Milk Gravy

Ingredients:

1/4 cup salted butter
2 cloves garlic, peel, and slice
1/2 tsp salt
1/4 tsp black pepper
1/4 tsp ground sage
1/4 cup flour
2 cups milk



Option: use olive oil in place of butter for gravy if desired

Instructions:

Add butter to a skillet with fresh garlic. Cook for 1 minute. Then add salt, black pepper, ground sage, and flour, whisking until the mixture is well blended. Continue cooking until the flour begins to brown, then add the milk. Heat until it boils and thickens. Pour the mixture into a serving bowl or a glass measuring cup. Season with salt to taste.