

# White Milk Sausage Gravy

**1/2 CUP SELF-RISING FLOUR (WHITE LILY)**  
**1/4 CUP SHORTENING**  
**1/4 CUP SALTED BUTTER**  
**1 TSP. SALT**  
**1/2 TSP. PEPPER**  
**3 CUPS MILK**  
**1/2 LB. SWAGGERY BREAKFAST SAUSAGE**  
**(BROWNEED)**

Start with large skillet. 10" minimum (larger if available) Cook sausage and use a fork or hamburger separator to separate sausage while browning. Put sausage in a bowl when done. Melt shortening in bottom of skillet on medium heat.

Turn heat up to high after melted. Add butter Quickly sift flour into melted shortening.

Use a wire whisk and blend shortening and flour well. Add salt and pepper. Let flour brown slightly then add milk.

Stir constantly making sure to scrape bottom and sides of skillet. After it begins to heat up add your sausage.

Whisking well prevents lumps. Using a gravy whisk is best if using sausage. Pour up as soon as it begins to thicken. It will continue thicken a little after it pours up.

If is it too thick, add milk and whisk to make it just right.