



## The Ultimate Sausage Gravy

One 12 oz. pkg. good pork sausage  
2 tblsp unsalted butter  
3 tablespoons all-purpose flour  
1 1/2 cups milk  
3/4 cup heavy cream  
1 tblsp chicken base (the wet kind)  
Freshly ground black pepper, to taste  
Kosher salt to taste  
Baking Powder Biscuits, separate recipe

Heat a large cast-iron or stainless steel skillet over medium-high heat. Add the sausage, breaking it up with a fork, and cook, stirring occasionally, until just browned but not completely cooked through.

Remove sausage with a slotted spoon & transfer to a bowl, leaving the rendered fat in the skillet. Add the butter. When melted, whisk the flour into the fat and cook, stirring, for at least 2 minutes. Remove the pan from the heat as needed to prevent browning the roux. While whisking, pour the combined milk & cream into the skillet and bring the gravy to a good simmer. Lower the heat and simmer gently for 2 minutes. Stir in the sausage and season with pepper, then taste to see if you need to add any salt. Heat just enough to finish cooking the sausage, approximately 1 to 2 minutes. Split the biscuits in half and divide them among plates. Top each biscuit with some of the gravy and serve immediately.