# Sausage and Corn Gravy

Alison Ladman - Associated Press Scripps Treasure Coast Newspapers

#### Servings: 6

1 pound loose breakfast or sweet
Italian sausage
1 medium yellow onion, diced
1 cup corn kernels, cut from one ear
of corn
2 tablespoons all-purpose flour
2 cups milk
Kosher salt
ground black pepper
1/4 cup scallions, finely sliced

In a medium saucepan over medium-high heat, saute' the sausage, onion and corn until all are browned, about 10 minutes.

Add the flour and stir to coat well. Add the milk and bring to a simmer, stirring constantly, for about 5 minutes or until thickened.

Season with salt and pepper then stir in the scallions.

Start to Finish Time: 25 minutes

Try serving this gravy over a thick slab of toasted sourdough or warm biscuits.

Per Serving (excluding unknown items): 90 Calories; 3g Fat (27.7% calories from fat); 4g Protein; 13g Carbohydrate; 1g Dietary Fiber; 11mg Cholesterol; 42mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Vegetable; 1/2 Non-Fat Milk; 1/2

### Breakfast

#### Dar Carrina Mutritional Analysis

Calories (kcal):	90	Vitamin B6 (mg):	.1mg
% Calories from Fat:	27.7%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	55.4%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	16.9%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	3g	Folacin (mcg):	23mcg
Saturated Fat (g):	2g	Niacin (mg):	1mg
		Caffeine (mg):	0mg
Monounsaturated Fat (g):	1g	Alcohol (kcal):	0
Polyunsaturated Fat (g):	trace	% Pofuso	በ በ%
Cholesterol (mg):	11mg		
Carbohydrate (g):	13g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	1/2
Protein (q):	4g	Lean Meat:	0

Sodium (mg):	42mg	Vegetable:	1/2
Potassium (mg):	206mg	Fruit:	0
Calcium (mg):	105mg	Non-Fat Milk:	1/2
Iron (mg):	trace	Fat:	1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	4mg		
Vitamin A (i.u.):	118IU		
Vitamin A (r.e.):	32 1/2RE		

## **Nutrition Facts**

Servings per Recipe: 6

Amount Per Serving	
Calories 90	Calories from Fat: 25
	% Daily Values*
Total Fat 3g	4%
Saturated Fat 2g	9%
Cholesterol 11mg	4%
Sodium 42mg	2%
Total Carbohydrates 13g	4%
Dietary Fiber 1g	5%
Protein 4g	
Vitamin A	2%
Vitamin C	6%
Calcium	11%
Iron	2%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.