

# Sausage Gravy

*Sue Katsev*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

**Yield: Enough for Ten Biscuits**

*1 pound pork sausage roll  
2 tablespoons flour  
2 cups milk*

In a skillet, brown the pork. Drain off the grease. Sprinkle about two tablespoons of flour over the top. Stir in.

Add the milk to just cover the meat. Cook to thicken. If too thick, add more liquid.

Serve over buttered, split biscuits. Good with tomatoes.

---

Per Serving (excluding unknown items): 357 Calories; 16g Fat (41.4% calories from fat); 18g Protein; 35g Carbohydrate; trace Dietary Fiber; 66mg Cholesterol; 239mg Sodium. Exchanges: 1 Grain(Starch); 2 Non-Fat Milk; 3 Fat.