



Country Sausage Gravy Recipe for Biscuits and Gravy

★★★★★

Country Sausage Gravy made from scratch is delicious! The best biscuits and gravy are made from homemade flaky buttermilk biscuits and sausage gravy.

Course Breakfast

Cuisine American

Keyword biscuits and gravy

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

Servings 18 servings

Calories 373kcal

Author [Krissy Allori](#)

Ingredients

- 3 pound sage pork breakfast sausage I highly recommend you make your own
- 9 tablespoons butter
- 0.75 cup all-purpose flour
- 9 cups milk

Instructions

1. In a large skillet over medium high heat, cook the sausage until brown and crumbly. If excess oil, drain while keeping a solid tablespoon of the sausage oil in the pan. Add the butter and stir well until melted.
2. Sprinkle sausage with flour, stir, and allow to cook for several minutes.
3. Add the milk and stir. Continue stirring occasionally over medium heat until gravy thickens, 5-10 minutes.

Nutrition

Calories: 373kcal | Carbohydrates: 9g | Protein: 15g | Fat: 29g | Saturated Fat: 12g | Cholesterol: 81mg | Sodium: 583mg | Potassium: 348mg | Sugar: 6g | Vitamin A: 430IU | Vitamin C: 0.5mg | Calcium: 146mg | Iron: 1.1mg