Southern Sawmill Gravy
Serves 4

1 lb of breakfast sausage
¼ cup fat drippings
¼ cup flour
2 cups milk
salt and pepper to taste

Cook sausage in frying pan, breaking apart with a spoon, until well done.

Remove sausage from pan and reserve ¼ cup of fat. Add butter if there is less than ¼ cup of drippings.

Add the flour to the drippings (and butter). Cook and stir over medium heat for about 5 minutes or until mixture starts to turn golden.

Slowly add milk, warmed in microwave to speed process, stirring constantly. Add salt and pepper when gravy is nearing the desired consistency. Return the sausage to the pan and stir into the gravy.

Cook gravy just until it boils and thickens.

Serve over buttermilk biscuits.