

Sausage Gravy



Ingredients:

- 1 pound Bob Evans® Original Recipe Sausage Roll
- ¼ cup all-purpose flour
- 2 cups milk
- Salt and black pepper to taste

Method:

1. Crumble and cook sausage in large skillet over medium heat until browned.
2. Stir in flour until dissolved.
3. Gradually stir in milk.
4. Cook gravy until thick and bubbly.
5. Season with salt and pepper.
6. Serve hot over biscuits.
7. Refrigerate leftovers.