

## Sausage and Gravy Served Over Biscuits

### Ingredients:

1 cans Granny Smith Biscuits

1 lb. ground sausage (may use turkey sausage if desired)

2 tbsp. flour

1½ cups milk

Dash Worchester sauce (optional)

¼ tsp. pepper

In a medium skillet, brown sausage over medium heat; ensuring you crumble it as you cook. It should look like ground hamburger cooked in a skillet. Once sausage is brown, drain the fat and return to the pan. Add the flour incorporating well into the meat mixture. Slowly whisk in the milk, add Worchester sauce and pepper. Reduce heat to low and cook; stirring frequently until desired thickness is achieved.

Meanwhile, prepare biscuits according to package directions or make your own.

Serve gravy over the biscuits.