Gluten-Free Sausage Gravy

Source: [Easy Gluten-Free Sausage Gravy Recipe - Best Southern-Style Flavor! (mamagourmand.com)]

Prep Time: 0 minutes
Cook Time: 15 minutes
Servings: 6
Calories: 306kcal
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Ingredients

- 1 pound gluten-free bulk breakfast sausage
- 1 tablespoon unsalted butter
- ¼ cup gluten free all-purpose flour
- ½ teaspoon seasoned salt
- ¼ teaspoon ground pepper
- ¼ teaspoon salt
- 2½ cups milk, whole or 2**%** recommended
- 1 gluten-free biscuits recipe

Instructions

- In a large deep skillet over medium-high heat brown the sausage until no longer pink and cooked through, about 7 minutes.
  1 pound gluten-free bulk breakfast sausage
- Add the butter to the cooked sausage and stir until butter is melted. Sprinkle flour, seasoned salt, and pepper over the sausage mixture. Stir to combine.
  1 tablespoon unsalted butter, ¼ cup gluten free all-purpose flour, ½ teaspoon seasoned salt, ¼ teaspoon ground pepper, ¼ teaspoon salt
- Reduce heat to medium-low. Gradually add the milk, in ½ cup increments, while stirring constantly. Continue to cook and stir until gravy is thickened and bubbly, about 5 minutes.
  2½ cups milk,
- Adjust seasonings, if desired, and serve immediately over gluten-free biscuits.

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