

# Sausage Gravy and Biscuits



- 1 lb Bulk sausage (mild or hot)**
- 3 T oil**
- 1 qt whole milk**
- 1 qt half and half**
- 3 Heaping tbsp flour**
- ¼ tsp cayenne (more if you like it hotter)**
- ½ tsp granulated garlic**
- ½ tsp black pepper**
- Salt to taste**
- 1 bag of frozen biscuits**

**In a 4 qt pot, brown the sausage in the oil. Add in the garlic, cayenne, black pepper and salt then mix toughly. Next add in the flour and cook for approximately two minutes. Slowly add in the milk and half and half. Heat to a gentle boil and allow to thicken. Serve hot over biscuits.**

**Prepare biscuit according to the package instruction.**

*Steve Smith*