

The Marv's Meats Recipe Collection #38

Old-Fashioned Sausage Gravy

1 lb. – Marv's Bulk Breakfast Sausage
½ cup – yellow onion, diced
¼ cup – flour
4 cups – milk
Poultry seasoning
Salt
Pepper

Sauté sausage & onion together until sausage is browned thoroughly. Add flour & stir into rendered fat to make a roux. Cook 2-3 minutes stirring continually. Slowly whisk in milk. While continuing to whisk bring gravy to a boil & cook until your desired consistency is achieved. Season to taste with poultry seasoning, salt & pepper. Serve over biscuits, English muffins or potatoes.



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Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
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