



ANSON MILLS

Sausage Gravy from the Fancy Gap

Yield

About 4 cups, serving 4

Time

20 minutes

Equipment Mise en Place

For this recipe, you will need a large skillet, a wooden spoon, a slotted spoon, paper towels, and a whisk.

Ingredients

1 pound bulk breakfast sausage, as good-quality as you can find
1 tablespoon unsalted butter
3 tablespoons unbleached all-purpose flour
1¼ cups hot, rich, homemade stock, such as our Smoked Ham and Chicken Stock
1 cup whole milk, plus additional to thin the gravy, if needed
1 tablespoon minced fresh sage
1 teaspoon minced fresh thyme
Fine sea salt and freshly ground black pepper
Tabasco

Directions

1. Place the sausage in a large skillet and cook over medium-low heat, breaking it up with a wooden spoon, until the sausage is crisp and brown and the fat has rendered, 10 to 15 minutes. Using a slotted spoon, transfer the sausage from the skillet to a stack of folded paper towels to drain.
2. Pour off all but 1 tablespoon of fat from the skillet. To this fat, add the butter and melt over low heat. Add the flour into the fat and cook until golden, stirring constantly, 2 to 3 minutes. Pour in the hot stock in a steady stream and whisk until the flour and butter are blended into the stock. Stir in the milk. Increase the heat to medium-high and bring the gravy to a simmer. Simmer for 5 minutes, or until the gravy is the consistency you like.
3. Return the sausage to the skillet, add the herbs, and simmer until the sausage is heated through and the flavors in the gravy have blended. If the gravy is thicker than you like, add a little milk. Season to taste with salt, freshly ground black pepper, and a few drops of Tabasco.