**Pork Sausage with White Gravy**

Yummy and easy dinner for the whole family.

Ingredients:

* 1 lb. Laufenberg Meats Plain or Seasoned Ground Pork Sausage
* 1/3 C. Flour
* 3-4 C. Milk
* ½ tsp. Seasoned salt
* ½ tsp. Black Pepper
* Biscuits – Pillsbury or homemade

Instructions:

1. Brown Pork Sausage until no longer pink.
2. Reduce the heat to medium-low and sprinkle flour, adding a little until the pork soaks up all the flour.
3. Cook for 1-2 minutes, then pour in 3 C. of milk.
4. Cook the gravy, stirring frequently, until it thickens; this may take 10-15 minutes.
5. Sprinkle in the seasoned salt and pepper and continue cooking.
6. Meanwhile, bake biscuits as directed.
7. Spoon sausage gravy over warm biscuits and serve.