

Bricks Sausage Gravy

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*1/2 pound ground pork
breakfast sausage
1/2 cup white onion,
chopped
1/2 teaspoon garlic powder
1/2 teaspoon seasoning salt
(preferably Lowry's)
1/2 teaspoon freshly ground
black pepper
1 teaspoon red crushed
pepper flakes
4 tablespoons all-purpose
flour
2 cups heavy cream
1 cup half-and-half, divided
Kosher salt
buttermilk biscuits (to serve)*

In a medium saucepan, cook the breakfast sausage until browned. Discard the excess fat.

Add the onions and saute' until soft and translucent, about 5 minutes. Add all the spices and stir until well combined. Stir in the flour and combine. thoroughly.

Add the heavy cream and one-half cup of the half-and-half. Cook at medium-low heat, simmering until it thickens. Once thickened, add the rest of the half-and-half. Adjust the seasoning with salt and pepper.

Serve for breakfast over flaky buttermilk biscuits.

Per Serving (excluding unknown items): 1793 Calories; 177g Fat (86.9% calories from fat); 14g Protein; 46g Carbohydrate; 3g Dietary Fiber; 653mg Cholesterol; 183mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Vegetable; 1 1/2 Non-Fat Milk; 35 Fat.