

Spicy Turkey Sausage Gravy

A homemade spicy herb sausage gravy, served over biscuits or pasta

Yield:

4 servings

Ingredients:

1 pound ground turkey (or beef)

1 onion, chopped

1 small clove garlic, minced

1/2 teaspoon ground ginger

1 teaspoon salt

1 teaspoon ground sage

1 teaspoon thyme

1 1/2 teaspoons course-ground black pepper

pinch cayenne pepper, optional

1 1/2 tablespoons butter

1 1/2 cups milk

3 tablespoons flour

Cooked egg noodles, mashed potatoes, or biscuits, for serving

Instructions:

1. Brown ground turkey with onion, garlic, and all spices. Drain excess fat and return meat to skillet/heat.

2. Over medium heat, add butter to meat. Stir until butter is melted. Add flour, stirring until flour is completely saturated.

3. Whisk in milk, and continue whisking or stirring until mixture boils and thickens (about a minute or two after it boils). Serve gravy over cooked egg noodles, hot biscuits, or mashed potatoes.



This recipe is from Tammy's Recipes.