Sausage Gravy

1 Pound Ground Pork Sausage

2 Tablespoons Butter

1/3 Cup Flour

3 Cups Milk

Salt

Black Pepper

Brown the sausage in a large skillet over medium-high heat until no longer pink.

Add the butter to the pan and stir it around until melted.

Sprinkle the flour over the sausage and stir for 2 minutes.

Pour the milk into the sausage and flour mixture slowly

Add seasoning

Stir until smooth and thickened

Taste the gravy and adjust seasoning if necessary

Serve over biscuits