



# TURKEY BREAKFAST SAUSAGE GRAVY

## Ingredients

### *For the Roux*

1 cup Chicken or Bacon Fat  
1 cup Flour

¾ lb Ground Turkey  
1 qt Chicken Stock  
1 pt Milk  
1 Tbsp Pebrella or Oregano  
1 Tbsp Dry Thyme  
1 ½ tsp Cayenne  
2 Tbsp Onion Powder  
½ bunch Fresh Sage

## Equipment

- Whisk
- Small Sauce Pot
- Wooden spatula

## Directions

1. Brown Turkey in fat. Stir in flour and cook until raw flour smell is gone. Do Not let flour turn color.
2. Add stock and milk, stirring occasionally until sauce comes to a boil. Reduce heat to low simmer.
3. Stir in remaining ingredients and season with salt and pepper to taste. Thin with additional milk or stock if needed for desired texture.