

BOB EVANS SAUSAGE GRAVY

F EASY

Last Modified: 11/15/2013

PREP: 5 Min
COOK: 15 Min
STOVETOP

BAR & RESTAURANT COPY

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Breakfast Sausage Roll (Bob Evans)	
1/4	Cup	All Purpose Flour	
1	12 Oz	Can Evaporated Milk	
PLUS			
1 +/-	Cup	Whole Milk (To Make 2 Cups Total)	
OR SUBSTITUTE			
2	Cups	Whole Milk	
2	Drops	Browning & Seasoning Sauce (Kitchen Bouquet)	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
1	Recipe:	Bar & Restaurant Copy - Bob Evans Buttermilk Biscuits	

PREPARATION

NOTE	The Evaporated Milk version makes this Gravy a bit richer and I think it makes it taste much closer to Bob Evans' "Real Gravy" that you get in the restaurant. The recipe using just Whole Milk is actually copied from the Bob Evans website, so I am certain that a "key" flavor ingredient was intentionally either left out or been substituted for.
TOOLS	1) Medium Stainless Steel Skillet & Lid
PREP	None.
1	In a skillet over medium high heat, crumble and cook the Sausage until <u>well</u> browned. Stir in the Flour until dissolved and cook while stirring until the Roux becomes dark brown in color. (If there is not enough grease to dissolve the Flour (no white visible), add in a bit of Butter). Gradually stir in the Milk and Browning Sauce. Cook the Gravy until thick and bubbly. Season it to taste with Salt and Pepper.
SERVE	Serve while hot over split Bob Evans Biscuits.