

Mamas' s Peppery Biscuit Gravy

2 Tbsp Cooking Oil

1 Package Gimmee Lean Sausage Style

3 C Non-Dairy Milk, + 1/2 C (Not rice milk...too runny)

1 1/2 Tbsp cornstarch

1/2 tsp Garlic Powder

1/2 tsp Onion Powder

1/2 Tbsp Ground Black Pepper (or more to taste. I used 1 Tbsp, but that is often too much for many people)

Heat oil in large saucepan. Add 'sausage' and cook, using spatula to crumble while cooking. This may be difficult. If breaking apart is an issue, cook and break apart as best as you can, remove to a food processor, pulse until crumbled and return to pan. Add 3 C 'milk' and turn heat to medium-high. While cooking, mix the cornstarch into the remaining 1/2 C 'milk' and set aside. Add garlic powder, onion powder and pepper to pan and whisk. Add 'milk'/cornstarch mixture and bring to boil. Turn heat down to low boil and continue to whisk about 5 minutes.

Gravy will be slightly runny. Remove completely from heat and allow to sit at room temperature about 10-12 minutes. Gravy will thicken while standing. Serve on top of your favorite biscuits.