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## TO SERVE CADETS - RECIPES

### Sausage Gravy

**Yield:** Makes approximately 40-50 portions

**Ingredients:**

5 lbs bulk sausage  
1 cup butter or margarine  
1 cup flour  
3 quarts milk or reconstituted milk powder  
2 Tbsp salt  
1 ½ tsp pepper  
1 or 2 Tbsp hot sauce (optional)

Brown the sausage and be sure it is crumbled. Do not drain the fat from the sausage. Add the butter and the flour. Let the butter melt and stir the flour and fat together. Cook the mixture for several minutes to remove the raw taste of the flour. Slowly add the milk and stir with a whisk to be sure lumps do not form. Add the salt, pepper and hot sauce. Cook until thickened.

Serve over warm baking powder biscuits. It is a nice addition beside scrambled eggs for breakfast.

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