

HOMEMADE COUNTRY STYLE S.O.S

Ingredients

1 pound ground pork
1 tablespoon butter
About 1/2 to 1 cup flour
About 3 cups milk
Salt and pepper to taste
Optional, 1 tablespoon cornstarch and 3 tablespoons milk

What to do:

1. In a large pan cook ground pork over medium/high heat until done. Add 1 tablespoon butter and let melt. (Keep grease in pan with pork)
2. Turn heat down. Sprinkle flour, small amounts at a time, over cooked pork until all the grease is soaked up and pork has a coating of flour around it.
3. Add milk until it covers meat and flour mixture. Slowly turn the heat back up to medium/high stirring constantly.
4. Once it starts to simmer turn heat down to low/medium, stirring occasionally. Be sure to not let it scold and burn at the bottom. Can take up to 1 hour.
5. After about 25 minutes of cooking taste the gravy, if it has more of a flour taste rather than sausage add a little more milk (about 1/2 a cup). Salt and pepper to taste.

**Optional: In a small bowl mix 1 tablespoon cornstarch and 3 tablespoons milk until fully incorporated. Pour mixture into your cooking gravy. (This can help your gravy thicken faster)