Turner Family Sausage Gravy

INGREDIENTS:

1 lbs ground pork sausage
2 tbsp butter
1/3 cup flour
3 cups milk
1/4 tsp garlic powder
1/4 tsp seasoned salt
1/4 tsp salt, more to taste
1 tsp black pepper, more to taste

INSTRUCTIONS:

- Brown the sausage in a large skillet over medium-high heat until no longer pink.
- Add the butter to the pan and stir it around until melted.
- Sprinkle the flour over the sausage and stir for 2 minutes.
- Pour the milk into the sausage and flour mixture slowly, whisking constantly until smooth.
- Whisk in the seasonings. Taste the gravy and adjust seasoning if necessary.
- 6. Serve immediately with your favorite biscuits.