

TVP Sausage Gravy over Biscuits

Ingredients:

- 1 cup sausage TVP
- 2 1/2 cups hot water
- 1/4 cup butter (or reconstituted butter powder)
- 1/4 cup flour
- 4 cups milk (or reconstituted powdered milk)
- 2 teaspoons rubbed sage
- 1 teaspoon marjoram
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Reconstitute the sausage TVP in 2 1/2 cups hot water and cook in a skillet until the water is absorbed. Set the TVP aside. In a separate skillet, melt the butter and add the flour to it. Cook until slightly browned. Add the milk and spices and stir until there are no lumps and the sauce is thick. Add TVP to the gravy. This sauce is excellent over homemade biscuits or toast.