

Bulldog Gravy: The Ultimate Sausage Gravy for Biscuits and More

My Grandma's Famous Bulldog Gravy: A Southern Comfort Classic



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2 min

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INGREDIENTS

- 1 lb ground breakfast sausage (I prefer a sage-flavored one)
- 1/4 cup all-purpose flour
- 3 cups whole milk
- 1/2 teaspoon black pepper, or more to taste
- Salt to taste (optional, depending on the sausage)
- Hot sauce (optional, for a kick)

Swaps and Notes:

Sausage: A classic breakfast sausage is key here, but you can also use a spicy sausage if you want to add some heat. Just make sure it's ground sausage, not links.

Flour: All-purpose flour is perfect for creating the roux. You can use a gluten-free flour blend if needed, but the texture might be slightly different.

Milk: Whole milk is essential for that rich, creamy texture. I don't recommend using skim milk, as the gravy won't be as thick or flavorful.

Seasoning: The saltiness of the gravy will depend entirely on the sausage you use. Taste the gravy before adding any extra salt.

Step-by-Step Instructions:

Tips for Success:

Don't Drain the Grease: The grease from the sausage is what forms the roux and gives the gravy its incredible flavor. This isn't the time to be shy with the fat.

Whisk Constantly: When you add the milk, keep whisking! This will prevent any lumps from forming and will ensure a perfectly smooth gravy.

Adjust Consistency: If your gravy is too thick, you can whisk in a little more milk until it reaches your desired consistency. If it's too thin, you can let it simmer for a few more minutes to reduce and thicken.

Serving Suggestions and Pairings:

Nutritional Information (per serving, estimated):

Calories: 300-350 kcal

Protein: 15-20g

Carbohydrates: 15-20g

Fat: 20-25g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

- 1.** **Step 1: Brown the Sausage** In a large skillet over medium-high heat, crumble the ground sausage. Cook, breaking it up with a spoon, until it's fully browned and no pink remains. Don't drain the grease; this is the key to a flavorful gravy.
- 2.** **Step 2: Create the Roux** Reduce the heat to medium. Sprinkle the flour over the cooked sausage and all the grease in the pan. Stir constantly, cooking for about 2 minutes. The flour will absorb the grease and turn into a light brown paste, which is your roux. This step cooks out the raw flour taste.
- 3.** **Step 3: Add the Milk** Slowly pour the milk into the skillet, a little at a time, while whisking constantly. This is the most important step for a smooth, lump-free gravy. Keep whisking until all the milk is incorporated and the mixture starts to thicken.
- 4.** **Step 4: Simmer and Season** Bring the gravy to a gentle simmer, stirring frequently. As it heats up, it will thicken. Cook for about 5-7 minutes, until it reaches your desired consistency. Stir in the black pepper and taste it. Add salt if needed.
- 5.** **Step 5: Serve** Serve the Bulldog Gravy immediately, poured generously over warm, flaky biscuits.
- 6.** **Tips for Success: Don't Drain the Grease:** The grease from the sausage is what forms the roux and gives the gravy its incredible flavor. This isn't the time to be shy with the fat.
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8. **Adjust : Consistency:** If your gravy is too thick, you can whisk in a little more milk until it reaches your desired consistency. If it's too thin, you can let it simmer for a few more minutes to reduce and thicken.
9. **Serving Suggestions and Pairings:** Bulldog gravy is traditionally served over fluffy, buttery biscuits, but it's also fantastic over toast, hash browns, or grits. For a full-on Southern breakfast, serve it alongside scrambled eggs. For a perfect savory and comforting pairing, it would be great with a side of my Easy Turkey Wings on a lazy Sunday. A big glass of milk or a simple cup of coffee is the perfect beverage to go with this hearty meal.
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13. **Fat:** 20-25g
14. **Note:** This is an approximation and can vary based on the specific sausage and portion sizes.
15. **Storage and Leftover Tips:** Leftover gravy can be stored in an airtight container in the refrigerator for up to 3 days. It will thicken considerably as it cools. To reheat, gently warm it in a skillet over low heat, whisking in a splash of milk to thin it back to its original consistency.
16. **More Recipes You Will Love:** If you love the hearty, comforting flavors of this Bulldog Gravy, you'll definitely want to try these other dishes. My Cajun Chicken Sausage Gumbo is a bowl of pure Southern soul. For a quick, flavorful dinner, my Tomato Skillet with Okra and Sausage is a must-try. And if you're looking for other cozy meals, my Classic Spaghetti Recipe with Homemade Sauce and Chicken Enchiladas are always a hit.
17. **Final Thoughts:** Making this Bulldog Gravy is a culinary tradition for me, and I hope it becomes one for you too. There's just something magical about how these simple ingredients come together to create a dish that is so deeply satisfying. I guarantee this will be the best sausage gravy you've ever had. Let me know how it turns out for you in the comments below! What's your favorite comfort food recipe?

SWAPS & NOTES

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