

**COOKING
SKILLS
ACADEMY**

Andouille Sausage & Gravy

INGREDIENTS:

- *Cajun Sausage Gravy*
- *1/4 cup unsalted butter*
- *4 oz andouille sausage, chopped*
- *1 medium onion, chopped*
- *1/4 teaspoon paprika*
- *2 cloves of garlic*
- *1/4 cup all-purpose flour*
- *2 heavy cream*
- *Fresh Parsley for garnish*

DIRECTIONS:

1. While the biscuits are cooking, make the gravy!
2. In a large skillet, over medium heat, melt the 1/4 cup of butter. Add sausage, onion and cook for about 5 minutes or until tender. Stir in paprika and garlic. Add 1/4 cup of flour to the mixture, stir well. Let the flour cook with the sausage mixture for about one minute while stirring constantly. Gradually pour in cream; cook and stir until thickened.