



Smoky Sausage Gravy with Sweet Peppers, Onions, and Thyme

1 pound smoked turkey or beef sausage, cut on bias
4 sliced coarse chopped bacon
1 cup finely diced onion
1 garlic clove, minced
1-1/2 cups batonnet cut mixed colored peppers
2 teaspoon thyme leaves
3 Tablespoons butter
3 Tablespoons all purpose flour or flour substitute
2 and 1/4 cups whole milk
Salt and black pepper to taste

In a 12 inch nonstick skillet, cook sausage until lightly browned; remove; set aside.
Cook bacon until pieces of lightly crisp. Add onions, garlic, peppers, and thyme leaves;
cook until lightly tender. Remove to warm dish; set aside.

Stir butter in skillet until melted; add flour; stir until smooth; gradually whisk in milk; cook until lightly thickened. Season with salt and pepper. Stir in half of sausage, bacon, and pepper mixture. Cook until hot. Spoon into large shallow serving bowl. Top with reserved sausage, bacon, and pepper mixture. Top with gluten-free baked biscuit; garnish with thyme sprigs. Serve remaining biscuits with sausage supper. Serves: 4

Inspired by Chef Daniel Orr's recipe for Two Sausage Gravy with Sweet Peppers, Onions, and Thyme

About the Recipe: A casual supper dish flavored with thick bacon and smoked sausage is served in light creamy gravy. Festive red, yellow, and green peppers combine with onions to add an attractive style and delicious flavor. Serve with down home gluten-free biscuits and a garden fresh salad.