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Sausage & Roasted Jalapeno Gravy

A recipe for Chorizo Picante Bulk Sausage

Prep Time: 15 minutes

Cook Time: 25 minutes

Yield: 12 servings when used on top of chicken

INGREDIENTS:

- 1 Tablespoon Olive Oil or bacon drippings
- 1 pound Uli's Chorizo Picante Bulk Sausage (4 links with casing removed)
- ½ cup flour
- 1 cup milk
- ½ cup cream
- 2 teaspoons roasted diced seeded jalapenos.
- Salt to taste

DIRECTIONS:

1. Cook and drain crumbled chorizo sausage and set aside.
2. Heat oil or drippings in sauce pan over medium heat.
3. Add flour and cook until golden brown.
4. Add milk and cream slowly whisking them into sauce.
5. Return sausage and diced roasted jalapenos to pan until ready to serve.