

GRAVY

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2. Tilt your pan to pool grease on one side. You want roughly a couple ounces of liquid fat. Just eyeball it, and add a little butter if you need or want it.

Next, with the heat on medium, stir about 1/3 cup flour into the fat. This makes the fabled roux. Cook that roux, stirring, for about a minute. Try to avoid letting the roux darken as this should be a light-colored sauce.

3. After a minute of stirring the roux, whisk in 3 to 4 cups of liquid. Turn up the heat and bring it to a boil to thicken, then reduce the heat and let it simmer, 15 to 30 minutes. This allows the flavors of the sausage to seep into the sauce. You could also add some black pepper, maybe more than you think is necessary because this is often a very peppery dish.

4. Taste your sauce. It should be flavorful and delicious, but, again, it depends on the sausage.

If your gravy doesn't have enough pizzazz, take charge and spruce it up. Sage would be an obvious choice, since it's already part of most breakfast sausages. But think beyond that: Other fresh herbs or garlic or onion powder would be delicious, or, if you're feeling absolutely reckless, chile powder or minced chip-

tle. Get the picture?

You also can add a bit of warm cream here to lighten the color and give it a richer mouthfeel. And finally, make sure you've added enough salt.

The whole process should only take about 30 minutes or so. And now you have something beautiful to ladle over your biscuits or your chicken-fried steak. Yum.

SAUSAGE GRAVY

Prep: 5 minutes
Cook: 30 minutes
Makes: 8 servings

This variation on an iconic American dish uses stock and cream instead of milk. The result is a lighter, thinner sauce. Adjust consistency by using more or less stock. Adjust richness by using more or less cream.

- 1 tablespoon neutral oil
- 1 pound bulk pork breakfast sausage
- 4 tablespoons butter
- 1/3 cup flour
- 3 to 4 cups chicken stock or canned broth
- ½ cup cream
- Freshly ground black pepper
- Salt
- 8 biscuits, warmed and split

1. Warm a skillet over medium high heat. Add oil and swirl to coat bottom of pan. Add sausage; cook until brown, stirring to break it up, about 5 minutes. Transfer sausage to a warm bowl, leaving fat and browned bits in the pan.

- 2. Return pan to medium heat; add butter. When butter melts and foam subsides, stir in flour to incorporate. Cook, stirring, about 1 minute.
- 3. Raise heat and whisk in chicken broth. When sauce thickens and comes to a boil, stir in cooked sausage and pepper to taste. Reduce heat and simmer, stirring occasionally to prevent sticking, about 20 minutes. Add more broth if sauce becomes too thick.
- 4. While sauce simmers, heat cream in a separate pan until almost boiling.
- 5. Stir warm cream into sauce, adjust seasoning, then serve immediately over split biscuits or whole, if you prefer.



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146 MAIN, HALFWAY

Prep: 15 minutes
Bake: 15-20 minutes
Makes: 8 to 10 biscuits

Grating the butter for the batter creates smaller pieces, which helps promote flakier biscuits.

2¼ cups flour, plus more for dusting

2 tablespoons baking powder

1 tablespoon sugar

1 teaspoon salt

4 ounces butter, cold

1 cup milk or buttermilk

Melted butter as needed

1. Combine flour, baking powder, sugar and salt in a large bowl.
2. Grate butter directly into flour mixture and use your hands to incorporate. It will resemble crumbs, but don't worry if there are a few larger pieces of butter still visible.
3. Add milk or buttermilk; stir with a wooden spoon until it just comes together.
4. Turn dough onto a floured counter; dust with flour. Knead

gently by folding the dough in half several times. Don't overwork the dough or your biscuits will be tough.

5. Press or roll the dough into a 1-inch thick piece, then use a knife or biscuit cutter to cut into 2- to 2 ½-inch rectangular or round biscuits. If you're making round biscuits, gather remaining dough and roll out again to make more biscuits. Transfer biscuits to a baking sheet, close but not touching.

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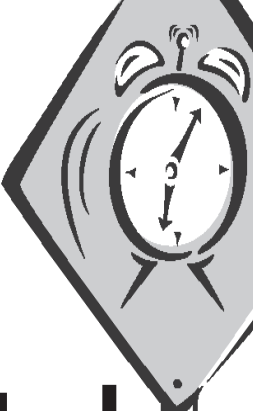
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Ceramics with Donna
9:00am to Noon
(prices starting at \$3)

SUNDAY Church Services
3:00pm

MONDAY NIGHTS Nail Care
5:15pm (FREE)

LAST TUESDAY (every month)
Poker Night (FREE)
6:00pm

WEDNESDAY Public Bingo, 1:30pm
(.50 cents per card)

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9:30am (FREE)

114 Self-Help Group Meetings

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MONDAYS Survivor's Group
12 -1:00 pm
Baker Presbyterian Church
1995 4th St.
(4th & Court, Side Door)

TUESDAYS K.I.S.S.
(Keep it Simple Sister)
12 - 1:00 pm
1645 Eldon St. Eldon Court
Apts Community Room

WEDNESDAYS Survivor's Group
12:05 pm
Baker Presbyterian Church
1995 4th St.
(4th & Court, Side Door)

THURSDAYS Survivor's Group
12:05 pm
Baker Presbyterian Church
1995 4th St.
(4th & Court, Side Door)

FRIDAYS Been There Done That (Grapevine Meeting)
5:30 -6:30 pm 2970 Walnut
(Corner of "D" & Grove St.)
Grove Apts. Community Rm

SATURDAYS As Bill Sees It Group
10:00 am 2970 Walnut
(Corner of "D" & Grove St.)
Grove Apts. Community Rm

SUNDAYS Been There Done That
5:30 pm 2970 Walnut
(Corner of "D" & Grove St.)
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Questions call AA Hotline: 541-624-5117
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114 Self-Help Group Meetings

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Meets Thursdays at 6:15pm
Calvary Baptist Church
3rd and Broadway

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Calvary Baptist Church
2130 4th Street
Baker City, OR
Every Thursday
Dinner at 5:30 p.m.
Class starts at 6:15 p.m.

UNION COUNTY AA MEETINGS LA GRANDE

MONDAYS Primary Purpose Group
12 - 1:00pm
2620 Bearco Loop

TUESDAYS Into Action Group
12 - 1:00 pm
Presbyterian Church
1308 Washington Ave.
(entry 6th & Spring St.)

Surrender Group
7 - 8:00 pm
2620 Bearco Loop

City of Elgin Greater Elgin Group
7- 8 :00 pm
St. Mary's Catholic Church
93 S 12 St., Elgin

WEDNESDAYS Primary Purpose Group
12 - 1:00 pm
2620 Bearco Loop

Surrender Group
7 - 8:00 pm
2620 Bearco Loop

Island City Soul Sister's
5:30 p.m.
10801 Walton Rd.
Blue Springs Apartments
Community Room

Turning Point Group
7 - 8:15 pm
63161 Gekeler Lane
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114 Self-Help Group Meetings

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2620 Bearco Loop

City of Cove Cove Group
7 - 8:00 pm
Baptist Church
707 Main St.

FRIDAYS Primary Purpose Group
12 - 1:00 pm
2620 Bearco Loop

City of Elgin Elgin Group (Winter only)
6:00 PM
70564 Valley View Rd
(in shop)

SATURDAYS Surrender Group
10 - 11:00 am
2620 Bearco Loop

Grande Ronde Valley Group
7 - 8:00 pm
Presbyterian Church
1308 Washington Ave.
(entry 6th & Spring St.)

SUNDAYS Miracles Meeting
10 - 11:00 am
2620 Bearco Loop

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