

Rick's SOS Recipe

SOS for KofC Breakfast (enough for both 8:30 and 11 o'clock masses.)

Sausage will be on counter.

Use cast aluminum roasting pan (heavy duty)

Heat - Set two burners at #6 Front right and Back left (Kitty corner)
Grease pan with bacon grease.

Brown all sausage (8#) in ½ pot coffee. Once it browns add a cup or two (slowly) of flour to it and course pepper and Johnny's season to taste. Then pour in the condensed milk (7-12oz. cans). Scrap constantly to keep it from sticking to the pan above the burners. Add 1 cup bacon grease. Then make a roux by using a pitcher of cold water and 1 - 2 cups flour mixed in. Then stir into SOS until desired consistency. The SOS should fill the pan to 1" or less from the top. It's all about your taste, add to or take from as you see fit. Sometimes I throw in onions (1 cup chopped). The coffee was just a thought from making redeye gravy.

When meat is cooked, browned, turn burners down to #2.

Depending on crowd, you may add more roux to the batch.