



Milk & Butter Gravy

Ingredients:

1/2 cup self-rising flour
1/2 cup salted butter
1 tsp salt
1/2 tsp black pepper
3 cups whole milk or 2% milk



Instructions:

Melt butter in a large skillet over medium heat, then raise to medium-high. Sift in flour and whisk until smooth; add salt and pepper. Brown the mixture slightly, then pour in milk, stirring constantly to avoid lumps. Once thickened, transfer to a serving dish. If it is too thick, whisk in more milk until desired consistency is reached.

“Mama made biscuits and gravy with cantaloupe for supper during the summer. We loved this combo then, and it remains a favorite of ours to this day. If you have not tried this pairing, I recommend it. The sweetness of cantaloupe complements the savory gravy.” -Tammy