

Giblet Gravy - Granny's

1 TBSP. SHORTENING

2 TBSP. MARGARINE OR BUTTER

3 TBSP. CORNMEAL

2 TBSP. SELF RISING FLOUR

3/4 TSP. SALT

1/2 TSP. PEPPER

1 CUP CHICKEN BROTH

1 CUP MILK

COOKED TENDERIZED & CHOPPED GIBLETS

1 BOILED EGG (CHOPPED)

Melt shortening and margarine in an iron skillet. Add cornmeal and flour. Add salt and pepper - whisk until well blended. Let flour brown a little so it will taste good! You can start to smell it when it browns. Let it get golden brown. Add milk and broth and whisk well. When it starts to thicken put in eggs and giblets. Pour into serving bowl. Serve over cornbread dressing!

For Giblets:

Boil them in water with 1 tbsp. meat tenderizer. Boil on medium heat for 30 minutes. Take out discard fat, bone and gristle and chop up meats.

"This is my Granny Benefield's recipe.... Tammy"