

Red Eye Gravy

1 PIECE OF SLAB HAM (SALT CURED OR SMOKED)
2 TBSP. BUTTER
6 OZ. STRONG COFFEE (INSTANT OR FRESH BREWED)

In an iron skillet, add pieces of ham and butter. Fry at a low/medium temperature until nice and brown. Take out and put on a serving plate. Scrape out any burn drippings and pour off excess grease, then pour the hot coffee into the skillet. Pour into a serving bowl and serve over breakfast foods. I like it on my grits!

Poultry Pan Sauce (Gravy)

1 CUP TURKEY OR CHICKEN STOCK
2 TBSP. CORN STARCH
SALT AND PEPPER
3 TBSP. BUTTER
SLICED TURKEY OR CHICKEN

Warm your poultry slices in a skillet with a little butter. Flip and warm the other side, then take out and set aside. Place butter in the pan and melt. Mix cornstarch in stock and whisk well. Pour stock in the skillet and use a spoon to scrape drippings from the pan into the stock. Add salt if it needs it. Serve over poultry slices!