

OldTime Kentucky Bacon Milk Gravy for Biscuits

Oscar · 28/09/2024



Prep Time

6

Difficult

Medium

Servings

N/A

Description

I grew up eating this milk gravy made with bacon grease Everyone has heard of sausage gravy but it doesnt compare to this After frying your bacon for breakfast use the bacon drippings to make true Kentucky biscuit gravy Is it fattening Oh yeah you better believe it but its worth it Pour it over biscuits and serve with crispy bacon and scrambled or fried eggs

Ingredients

- - ¼ cup bacon drippings - ¼ cup all-purpose flour - 1 teaspoon salt
- or to taste - 1 teaspoon ground black pepper
- or to taste - 4 cups milk

Instructions

1. Heat bacon drippings in a skillet over medium heat; whisk flour into drippings until smooth. Reduce the heat to low and cook
2. stirring constantly so it doesn't burn
3. until roux is caramel brown in color
4. about 15 minutes. Stir in salt and black pepper. Add milk
5. 1/2 cup at a time
6. whisking until thoroughly blended after each addition. Bring gravy to a simmer
7. then whisk constantly until thick
8. smooth
9. and bubbling.