

Cream Gravy

1/4 C. pan drippings

1/4 C. flour

2 1/2 to 3 C. milk

Salt & Pepper



Pour off all except 1/4 cup drippings from skillet in which bacon or sausage was fried; place skillet over medium heat. Add flour, and stir until browned. Gradually add milk; cook, stirring constantly, until thickened and bubbly. Salt and pepper it. Makes about 2 1/2 cups.