# **Biscuit Gravy**

## Ingredients

### Here's What You'll Need

- 4 tbsp. butter
- 4 tbsp. flour
- 2 cups milk
- Salt
- Pepper
- Medium Saucepan
- Whisk

### **Cooking Instructions**

### 1. Fry 3-4 Slice of bacon in medium skillet

### 2. Combine Butter and Flour:

Combine equal parts bacon grease, flour and butter in skillet over medium heat and stir until the butter is completely melted.

#### 2. Add Milk and Boil:

Pour the milk into the mixture and whisk until there are no lumps. Heat the mixture to a boil and allow it to boil for a minute, or until you've reached the desired consistency. Stir constantly.

#### 3. Season and Serve:

Season to taste with salt and pepper and serve immediately.