

Red-Eye Gravy

Thom Hackett

Serves: 1



The perfect Breakfast: Country Ham, Grits, potatoes, milk gravy, biscuits, and red eye gravy.

Ingredients

country ham slices
2 tablespoons hot water
2 tablespoons coffee, perked

Cooking Method

Cook ham slices in frying pan until they are well done and brown.

1. Lift out of the pan.
2. Remove pan from heat.
3. Add the hot water and coffee.
4. Heat until very hot.
5. Place meat back into pan with gravy and serve.