

Country Gravy

Use fried meat. You need to add oil unless there are a lot of drippings. Add salt and pepper. Add flour to make a thickening. It needs to be fairly thick, but not dry. Add milk to fill as much gravy as you want. You can use one can of condensed milk, not sweetened, to make it richer.

Prosecco may be used instead of meat. More flavoring will be needed. Use garlic, G Washington seasoning, and/or a mushroom gravy package.