

Chicken Fry Meal

Gravy

INGREDIENTS

- 1 cup Milk.....○
- 2 to 3 tablespoons All Purpose Flour.....○
- 1 teaspoon Black Pepper.....○
- 1 teaspoon Salt.....○

PREPARATION

- After you have fried the Chicken or the Steak, pour off all but 2 tablespoons of the grease in the bottom of the skillet.
- Sprinkle 2 tablespoons of the dredging flour into the skillet. Cook over medium heat for 1 minute, scraping up any browned bits from the bottom of skillet. Gradually whisk in the Milk.
- Cook, stirring frequently, 3 to 4 minutes, or until thickened and bubbly. Salt and Pepper to taste.

SERVES 6 to 8.