

Tomatoe Gravy

1/2 Lb. Bacon diced

1 Onion chopped

2 Tbsp Flour

1/8 Tsp salt

1/2 Tsp Pepper

1 Can Diced Tomatoes

3 Cups Tomatoe Juice

In a skillet over medium heat cook bacon until crisp drain set aside. Discard all bacon grease except for 2 Tbsp. Cook onions until tender. Stir in flour pepper and salt cook on low heat un4il golden brown stirring constantly. Slowly add tomatoe juice and tomatoes stirring constantly. Bring to a boil over medium heat cook 2 minutes stirring constantly. Stir in bacon serve over hot biscuits and enjoy!

Janice Moore shared Hillbilly Recipes.'s status update.