

# Tomato Gravy

## Ingredients:

- 1/4 c. flour
- 2 cans petite diced tomatoes
- 1-1/2 water
- 12 slices bacon
- salt and pepper to taste

## Directions:

Fry bacon in a large skillet, drain the bacon and keep 1/4 c of the drippings.

Add 1/4 c. flour to the drippings and whisk until smooth.

Heat over low-medium heat until flour begins to turn brown, stirring constantly to keep from scorching.

Add water and whisk again until smooth.

Once the gravy begins to thicken, dump both cans of tomatoes into the pan, stir well, and heat through.

Season with salt and pepper to taste.

Serve with biscuits, scrambled eggs, and bacon.