

Hot Momma Pepper Gravy Mix

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INGREDIENTS

- 5 Cups AP Flour
- $\frac{1}{4}$ Cup Hot Momma Seasoning, mild or fiery
- 2 Cups Powdered Milk
- $\frac{1}{8}$ - $\frac{1}{4}$ Cup Salt
- $\frac{1}{8}$ - $\frac{1}{4}$ Cup Black Pepper
- $\frac{1}{2}$ Cup Cornstarch

DIRECTIONS

Sift all together and store in an airtight container.

To use:

- 2 Tbsp Bacon Grease or Butter
- 4 Tbsp Mix
- 1 $\frac{1}{2}$ Cups Milk

Heat grease in a pan over medium heat. Sprinkle mix. Whisk until all blended and becomes a light brown roux. Whisk in milk. Continue to whisk. Cook until thickens. Tastes really good with browned sausage and poured over biscuits. Ac-salsa-rize!