



Easy Redeye Gravy

This recipe was a special treat for reader Melody Lee during childhood visits to her grandmother's farm. A classic **Southern** recipe, redevye gravy is served on a biscuit with ham for a hearty **breakfast or brunch**.

Southern Living SEPTEMBER 2008

Yield: Makes 6 servings

Cook time: 10 Minutes

Prep time: 10 Minutes

Ingredients

6 frozen biscuits	1 1/2 tablespoons brown sugar
2 tablespoons butter	1/8 to 1/4 tsp. salt
6 biscuit-size country ham slices	1/8 teaspoon freshly ground pepper
1 tablespoon all-purpose flour	1/4 teaspoon hot sauce (optional)
1 cup strong brewed coffee	

Preparation

1. Prepare frozen biscuits according to package directions.
2. Meanwhile, melt butter in large skillet over medium-high heat. Add ham, and cook 3 minutes on each side or until lightly browned; remove ham.
3. Add flour to skillet; cook, whisking constantly, 1 minute. Add brewed coffee, brown sugar, and 1/2 cup water. Cook, whisking constantly, 3 minutes or until thickened; return ham slices to skillet. Stir in salt, pepper, and, if desired, hot sauce.
4. Split warm biscuits in half. Top bottom halves with ham slices. Pour gravy over ham; cover with remaining biscuit halves. Serve immediately.

Note: For testing purposes only, we used White Lily Southern Style and Buttermilk Frozen Biscuit Dough.

Go to full version of
[Easy Redeye Gravy recipe](#)