

TIM FARMER'S COUNTRY KITCHEN

TOMATO GRAVY

1-2 tablespoons bacon grease (or butter)

1/2 onion, chopped

1/2 shallot, chopped

Flour

14 ounces tomatoes

3/4 cup chicken broth

Tellicherry pepper

1 chicken bouillon cube

Dash of sugar

Cornstarch + chicken broth (equal parts)



Cook onion and shallot in bacon grease until soft. Sprinkle in flour and stir to dissolve. Add in rest of ingredients (except cornstarch/broth mixture) and cook over medium heat to reduce for 5-10 minutes. Season to taste. Stir in cornstarch mixture to thicken, remove from heat and pour over biscuits or top a bacon sandwich.