

## Bacon gravy

- Bacon
  - 1 cup flour
  - 1 gallon of milk
  - Salt and Pepper
  - Liquid smoke to taste
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- Preheat a large skillet to medium-hi. Place bacon in the skillet and cook until just under crispy.
  - Remove bacon from skillet and drain; set aside.
  - Add flour to grease, and whisk together. Cook for about a minute without burning the flour.
  - Add milk and Bacon; whisk together.
  - Heat until bubbling. Simmer for 5-10 minutes, until sauce starts to thicken.
  - Add salt and pepper and liquid smoke (to taste). Allow to simmer until desired consistency.
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- Serve over biscuits.