
Country Ham with Red-Eye Gravy

The Essential Southern Living Cookbook

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 40 minutes

2 cups hot strong brewed coffee

1/4 cup firmly packed dark brown sugar

2 slices (12 ounce ea) boneless country ham

In a bowl, stir together the coffee and sugar. Let the mixture cool.

In a large cast-iron skillet over medium heat, cook the ham for 5 to 7 minutes on each side or until browned. Remove the ham and keep warm, reserving the drippings in the skillet.

Add the coffee mixture to the skillet, stirring to loosen the particles from the bottom. Bring to a boil. Boil,

Serve with the ham.

Pork

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .