

## White Gravy

### Ingredients:

2 tbsp. butter or margarine

2 tbsp. flour

1 cup of milk

¼ tsp. cracked black pepper..... Regular pepper will do in a pinch.

In a medium saucepan over medium heat, melt butter; adding flour and stirring together to form your roux. Once the roux is formed, slowly add the milk stirring continuously until it's well blended. Reduce heat to medium low and simmer until thickened. Usually about 10-15 minutes.

Next add pepper and serve over mashed potatoes, chicken fried steak, or whatever you like.