

I Tried My Grandma's Tomato Gravy - And I'm Never Going Back

It uses ingredients most of us already have.



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2 min

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INGREDIENTS

2 tablespoons butter or bacon grease
2 tablespoons all-purpose flour
1 (14-15 oz) can diced tomatoes (or crushed tomatoes)
1 cup milk
½ teaspoon salt (adjust to taste)
½ teaspoon black pepper
Pinch of sugar (optional, balances acidity)
Freshly baked buttermilk biscuits

DIRECTIONS

- 1.** Step 1: Make the Roux: In a skillet over medium heat, melt butter or bacon grease. Whisk in flour and cook for 1-2 minutes until lightly golden and smooth.
- 2.** Step 2: Add Tomatoes: Stir in the diced tomatoes (with juices). Let simmer for about 5 minutes, stirring occasionally.
- 3.** Step 3: Add Milk: Slowly pour in milk while whisking. Continue cooking until the gravy thickens to a smooth, creamy consistency.
- 4.** Step 4: Season: Add salt, pepper, and a small pinch of sugar if needed. Taste and adjust.
- 5.** Step 5: Serve: Split warm biscuits and spoon tomato gravy generously over the top.

SWAPS & NOTES

Use bacon grease for deeper, smoky flavor.

Use 2 cups peeled, chopped tomatoes in peak season.

This is the kind of recipe that proves you don't need meat to create a rich, satisfying gravy.

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Original recipe: <https://chefmaniac.com/i-tried-my-grandmas-tomato-gravy-and-im-never-going-back/>