

Old-Fashioned Southern Tomato Gravy That'll Soak Right Into Every Biscuit Bite

3 tablespoons butter or bacon grease



TIME
4 to 5 min

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INGREDIENTS

3 tablespoons butter or bacon grease
3 tablespoons all-purpose flour
1 small yellow onion, chopped
1 can (15 ounces) diced tomatoes, fire-roasted recommended
1/4 cup heavy cream or whole milk, optional
1/4 cup chicken or vegetable stock
Salt, to taste
Freshly cracked black pepper, to taste
A few dashes of hot sauce, optional

DIRECTIONS

1. In a skillet over medium heat, melt the butter or warm the bacon grease.
2. Add the chopped onion and cook until softened, about 4 to 5 minutes.
3. Sprinkle in the flour and stir constantly to form a roux. Cook for 1 to 2 minutes so the flour loses its raw taste.
4. Slowly stir in the diced tomatoes with their juices, followed by the stock.
5. Let the mixture simmer, stirring often, until it thickens into a gravy-like consistency.
6. Stir in the cream or milk if using.
7. Season with salt, black pepper, and a few dashes of hot sauce if desired.
8. Serve hot over split biscuits, toast, grits, or breakfast potatoes.

SWAPS & NOTES

Bacon grease gives this gravy a deeper, smokier Southern flavor, while butter makes it a little more neutral and creamy.

Either one works well, so it really comes down to what kind of flavor you want.

Fire-roasted tomatoes add extra depth, but regular diced tomatoes are perfectly fine too.

If you like a smoother gravy, you can lightly crush the tomatoes while they cook or even give the gravy a quick blend.

TIPS FOR SUCCESS

Take your time with the onions and roux.

Letting the onions soften properly builds flavor, and cooking the flour for a minute or two helps the gravy taste rich rather than pasty.

If the gravy gets too thick, add a splash more stock or milk until it reaches the consistency you like.

If it seems too thin, let it simmer a little longer.

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