

Our State eats

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Smoked Tomato Gravy

Yield: 6 to 8 servings.

- ½ pound thick-sliced bacon**
- 1 small onion, or ½ cup chopped**
- 2 tablespoons all-purpose flour**
- ½ teaspoon salt**
- Pinch cayenne pepper**
- 2 cups vegetable stock**
- 1 (14.5-ounce) can diced tomatoes, undrained**
- 1 tablespoon sugar**
- ½ teaspoon sweet smoked paprika**
- 6 to 8 hot biscuits, split**

In a skillet, cook bacon until crisp. Set bacon aside. Add onions to bacon drippings and cook for 5 minutes or until they begin to brown. Stir in flour, salt, and cayenne; cook over low heat until mixture is golden brown. Gradually add vegetable stock and tomatoes; stir well. Add sugar and paprika.

Bring to a low boil over medium heat. Continue stirring for 2 minutes. Reduce heat; simmer, uncovered, for 15 to 20 minutes or until thickened, stirring occasionally. Serve over biscuits and garnish with crumbled bacon.

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