

Country Ham with Red Eye Gravy

Ingredients:

Country Ham, cured and thinly sliced
½ cup Coffee, black and strong
½ cup water
1 Tablespoon Butter

Instructions:

Cut large ham slices in half for ease in cooking.
Cut slits in the skin and fat around the ham edges to prevent curling while cooking.
Place a skillet over medium heat on your stove top.
Add Butter.
Add ham slices.
Cook ham slices, turning at least once, until cooked as desired.
Ham should reach at least 165° surface temperature to be fully cooked.
Remove ham slices and place on platter.
Pour cold coffee into skillet, scraping pan to deglaze and loosen any ham bits.
Add the cool water. Stir well.
Let the gravy simmer and reduce for about 2-3 minutes. Continue to stir the bottom of the pan.
Serve red eye gravy over grits and the ham slices.
Enjoy!

NOTE: Red Eye Gravy is also good to dip your homemade biscuits in.