

Betty's Central Kentucky Chocolate Gravy



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In this video, Betty demonstrates how to make Central Kentucky Chocolate Gravy. This is a delicious, warm chocolate-flavored gravy that is served over fresh, hot biscuit halves.

Ingredients:

½ stick butter (1/4 cup)

½ cup sugar

2 tablespoons all-purpose flour

1/3 cup cocoa

2 cups milk (I used skim milk, and I did not use the full 2 cups.)

In a heavy skillet over low heat, melt ½ stick butter. Remove from heat and add ½ cup sugar, 2 tablespoons flour, 1/3 cup cocoa, and 1 cup milk. Stir until blended and lumps are dissolved. Return skillet to stove and cook sauce over low heat, stirring constantly. As the sauce thickens, gradually add more milk, continuing to stir. When sauce is cooked to the consistency you like, remove from heat and immediately pour into a nice serving bowl. (I only used 1 ¾ cups milk, but you might like your gravy thicker.) Ladle Chocolate Gravy over freshly baked split biscuits. YUM!!! I hope you enjoy this Southern treat! --Betty