

## Fried Ham with Red-Eye Gravy

Servings: 4

### INGREDIENTS

- 2 T Glenview Farms® unsalted butter, softened
- 2 t all-purpose flour
- 4 ea Metro Deli™ all-natural ham, thickly sliced
- 1 c brewed Rituals® coffee
- 1 t Monarch® light brown sugar
- 1 ea large sprig thyme

### PREPARATION

In a small bowl, combine 1 T butter with the flour. Stir with a spoon or knead with fingertips until blended.

Heat the remaining 1 T butter in a large (preferably cast iron) skillet over medium heat until melted and hot. Add as much of the ham as will fit without crowding and fry gently until hot and browned in spots, for 1 to 2 minutes per side. Move to a platter and repeat with the remaining ham, moving to platter as well.

Pour coffee into skillet and scrape the bottom of the pan with a wooden spoon to release the drippings. Add 1/3 c water and sugar and thyme. Simmer vigorously for about one minute. Whisk in butter and flour mixture until melted, and then continue to simmer until the sauce has thickened to a light gravy consistency and the raw flour flavor has cooked off, about 3 to 5 minutes. Serve alongside the ham.

