



Jalapeno Gravy

Serves 6

Ingredients:

- 6 Tbsp. Butter
- 1/2 cup Onion , finely diced
- 1/2 tsp. Minced Garlic
- 1/4 cup Pickled Jalapeno Pepper , julienne
- 6 Tbsp. All Purpose Flour
- 4 cups Whole Milk
- 1 tsp. Salt
- 1/2 tsp. Black Pepper
- 1/8 tsp. Cumin

Directions:

1. Melt the butter in a saucepan over medium heat. Sauté the onion, garlic and jalapeño until soft, about 2 minutes.
2. Add the flour and whisk continuously until the mixture turns a very light golden brown. Immediately add the milk and whisk till smooth.
3. Add the salt, pepper and cumin and continue cooking the gravy for 5 minutes, whisking occasionally to prevent burning.