

Chocolate Gravy

I can't believe I've lived in the south all my life, and just now had my first taste of chocolate gravy. WOW! I've been missing out. This recipe is so easy, our daughter made it while I rolled out the biscuit dough. Thanks Autumn for the recipe. I had extra half-n-half on hand that was begging to go into the gravy, so I used it in place of the water.

- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup cocoa
- 2 Tablespoons cornstarch
- 1 $\frac{1}{2}$ cups half-n-half (can also use water)
- Dash of salt
- 2 Tablespoons real butter



In a medium bowl, combine sugar, cocoa, cornstarch, and salt. Stir dry ingredients together and blend well. In a large skillet, add the butter and half-n-half. Then stir in the dry ingredients. Turn heat to medium and stir with a wire whisk until mixture begins to thicken or begins to boil. No need to boil the gravy, just remove skillet from heat as soon as it begins to thicken.