

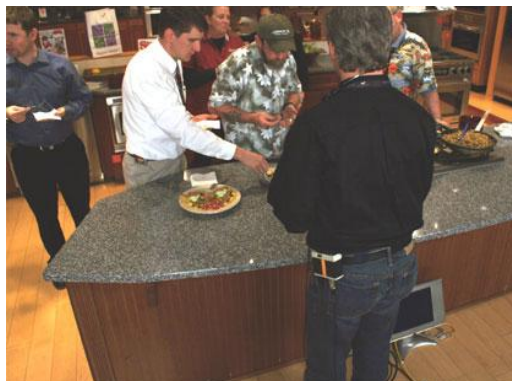
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Jake's Homemade Country Gravy

- 2 lbs Sausage
- ½ cup Flour
- ¼ tsp Pepper
- 1 quart Chicken Stock
- 1 can Evaporated Milk

Sauté sausage. Then add flour, chicken stock and evaporated milk to make rue.
Add salt and pepper to taste. Then ladle on top of warm buttered biscuit.



everyone clamors to taste!!



Chili Verde

3lbs Tomatillos
1 tbsp Cumin
2 quarts Chicken Stock
5 lbs Pork; diced small
2 cups Dices Onion and Green Bell Peppers
Corn Masa Flour for thickening
6 Cloves Garlic
6 Red Peppers
4 Roma Tomatoes
¼ Cup Olive Oil



Chili Verde saute.....

Roast Onion, Green Bell Peppers and Tomatillos in oven. In a separate pan roast Garlic, Red Peppers, Roma Tomatoes, and Olive Oil, then puree. Meanwhile in a pot combine Cumin, Chicken Stock, and Pork. Add puree mixture and roasted Onion, Green Bell Peppers and Tomatillos to pot. Thicken with Corn Masa Flour. Serve atop of two corn tortillas and 3 to 4 scrambled eggs. Then top with Swiss cheese and cilantro sour cream.

