

# DAVE'S Hunt Camp Gravy

**Courses:** Breakfast, Sauce

**Categories:** Sauce

## Ingredients

2 C Cold Water  
2 C 50/50 (Half & Half)  
1 tsp Corn Starch  
2 tsp Salt  
2 tsp Pepper  
1 tsp Paprika  
1 tsp Ground Basil  
1 stick butter  
1 TBSP Flour

## Directions

Add salt, pepper, paprika, and basil together in a bowl, mix and set aside. Mix water, 50/50 and Corn Starch in a bowl, set aside. Once you have cooked your sausage, remove sausage from pan, LEAVE MEAT DRIPPINGS IN PAN! Add butter and flour, mix well until a paste is formed (make a roux), add ingredients from liquid bowl, stirring constantly as to not let the gravy burn. Next add dry ingredients to the gravy, continue stirring. If thicker gravy is warranted, use more flour and corn starch. Thinner gravy desired, use more water & 50/50.