

# CHEF'S CORNER

WITH CHEF AMELIA

## CHOCOLATE GRAVY

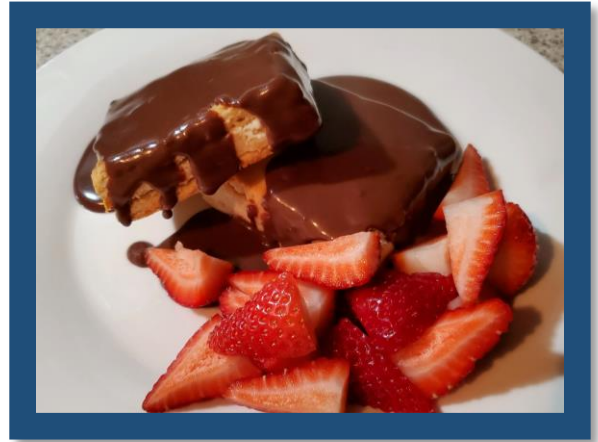
FROM CHEF AMELIA'S KITCHEN

### A NOTE FROM CHEF AMELIA:

When I first heard about chocolate gravy, I truly thought I was being pranked or that it was southern slang for some other type of dish. After I did some research and tried it for the first time, I now totally understand the obsession with it. It's the perfect breakfast for birthdays, Christmas, and any other time you want to feel indulgent and whimsical! Try not to eat it with just a spoon!

### INGREDIENTS:

- 1/4 cup of unsweetened baking cocoa
- 3 tablespoons of all-purpose flour
- 3/4 cups of granulated sugar
- 2 cups of whole milk
- 1 tablespoon of butter
- 1 teaspoon of salt
- 2 teaspoons of vanilla extract



### INSTRUCTIONS:

1. Combine cocoa, flour, sugar, salt, and milk in a sauce pot.
2. Bring to a simmer, stirring constantly to avoid sticking.
3. Cook over medium high heat for 7 to 10 minutes, until it resembles (you guessed it) gravy-like consistency. If you accidentally cook it too far, you can add another splash of milk to thin it back out. Remember, like pudding, it will thicken as it cools.
4. After cooking, remove from heat and stir in the butter and vanilla.
5. Pour liberally over biscuits, pound cake, strawberries, ice cream, waffles...whatever you want!