
Bacon Gravy

Rachael Ray

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2 tablespoons extra-virgin olive oil

6 slices bacon, chopped

1/2 large onion, sliced

2 tablespoons flour

1 rounded tablespoon tomato paste

1/2 bottle beer

1 cup beef stock

In a saucepan over medium-high heat, add two tablespoons of olive oil. Add the bacon and cook until crispy. Remove the bacon with a slotted spoon to a paper towel-lined plate. Reserve.

Drain all but two tablespoons of the bacon fat from the pan. Add the sliced onion. Cook for about 2 minutes. Sprinkle the onions with the flour. Cook for about 1 minute.

Stir in the tomato paste and cook for one minute. Whisk in the beer and the beef stock. Bring to a bubble. Cook until thickened, about 3 to 4 minutes.

Per Serving (excluding unknown items): 737 Calories; 47g Fat (60.3% calories from fat); 20g Protein; 50g Carbohydrate; 7g Dietary Fiber; 32mg Cholesterol; 3775mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 6 Vegetable; 8 Fat.