



## COUNTRY HAM WITH RED EYE GRAVY

- 6 Slices Ham, 1/4 Inch Thick
- 1/4 Cup Butter
- 1/4 Cup Packed Brown Sugar
- 1/2 Cup Strong Brewed Coffee

### DIRECTIONS

1. Sauté ham in butter until browned on both sides.
2. Remove from pan and keep warm.
3. Stir brown sugar into pan drippings.
4. Cook over low heat, stirring constantly, until the sugar melts.
5. Add coffee and simmer for 5 minutes.
6. The mixture should be a rich red/brown color.
7. Serve gravy over ham.