

## Red-Eye Bean Gravy

A unique bean-based gravy flavored with bacon and coffee. Perfect for any day part.

**Prep Time: 10 min.**

**Cook/Bake Time: 40 min.**

**Yield: 160, half-cup servings**



### INGREDIENTS

1 pch	Santiago® Refried Beans*
1 1/2 qt	Water, boiling (190°-212°F)
1 1/2 lb	Bacon, soaked, diced
2 cup	Ketchup
2 qt	Coffee, decaffeinated
2 bunches	Green onions, very thinly sliced

### DIRECTIONS

1. In a large pot, combine beans, bacon, coffee, water and ketchup and bring to a boil. Stir frequently until thickened, about 20 min.
2. Serve with biscuits, over mashed potatoes or hashbrowns. Garnish with green onion.

### NUTRITIONAL INFORMATION PER SERVING

Calories - 40	Protein - 2 g	SatFat - 1 gm
Fats - 2 gm	Carbs - 4 gm	Fiber - 1 g
Iron - %	Sodium - 131 mg	Potassium - 75 mg
Vitamin A - %	Vitamin C - %	Calcium - mg