

Slim Fast Coffee

10-12 cups of strong coffee

Grease from cooking 2 strips of thick cut bacon

1/4 cup flour

4 tablespoons of sugar (add more to taste)

Cook down bacon in medium sauce pan, on medium heat, until layer of grease coats the bottom of the pan. Incorporate flour a spoonful at a time and whisk until combined. Let mixture cook until you see a peanut butter brown color.

Pour in and whisk 5 cups of coffee to start. Add more to make the mixture thinner or leave as is to thicken up. Leave on low heat for 3-5 minutes continually whisking.

After the desired thickness is achieved, add sugar to taste, pour in a cup and enjoy.