

Creamed Chipped Beef

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Ingredients

1 jar dried beef, sliced into thin ribbons
4 tablespoons butter
4 tablespoons all-purpose flour
4 cups whole milk
Pepper to taste

Directions

Melt butter in a heavy pan over medium heat. Add flour to the pan and whisk for several minutes to remove the raw flour taste. Slowly pour in milk and whisk continuously until a thick sauce forms. Add pepper to taste and stir in the dried beef. Serve over generously buttered toast.