

# Dried Beef Gravy (s.o.s.)

written by The Recipe Exchange | November 2, 2017

## **Ingredients**

1/4 cup butter OR margarine  
1/2 cup all-purpose flour  
1 tsp. salt  
1/4 tsp. black pepper  
1 pint milk  
4.5 oz. jar dried beef – sliced thin or chopped  
2 Tbls. Worcestershire sauce

## **Directions**

Melt butter in a skillet. Stir in flour, salt, and pepper. Slowly stir in milk. Stir in beef and Worcestershire sauce. Simmer, stirring constantly, until thickened, 10-15 minutes.