

Dried Beef Gravy (s.o.s.)

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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.