

Creamed Chipped Beef

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.