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.