

Creamed Dried Beef

Printed from Beef Recipes at <http://www.beefrecipes.us/>

Creamed Dried Beef is an easy alternative on the All-American classic of chipped beef. Dried, smoked beef is minced and served in a savory white sauce over hot, buttered toast for a comforting, savory breakfast dish. The recipe was popular in the 1950's, so serve it up with a side of hashbrowns and a cup of coffee for a trip down memory lane.

Ingredients:

1/4 dried chipped beef
2 Tbsp butter
1 1/2 Tbsp flour
1 c. milk
hot buttered toast

Directions:

1. Chop meat into small pieces. Set aside.
2. In small skillet brown butter over high heat, being careful not to burn. Sprinkle in flour and whisk to combine. Slowly add milk, whisking constantly.
3. Cook until slightly thickened. When the mixture comes to a boil and stir in chipped beef.
4. Pour over slices of hot buttered toast. Serve immediately.

Author: Catherine Herzog