



Creamed Chipped Beef & Toast



Ingredients:

- 4 tablespoons butter
- $\frac{1}{3}$ cup flour
- 3 cups whole milk
- 1 teaspoon black pepper
- 4 $\frac{1}{2}$ ounces Armour Star Sliced Dried Beef, cut into strips
- Texas toast slices
- Salt and pepper to taste

Method:

1. Melt butter in a cast-iron skillet over medium heat until bubbling. Stir in flour, and then add whole milk, whisking until flour is completely incorporated. Stir constantly until the sauce has thickened.
2. Add pepper and strips of dried beef to sauce mixture, stirring until pepper is incorporated and beef is evenly coated. Spoon over Texas toast or biscuit halves, and serve warm and top with additional salt and ground pepper, if desired.