

Chip Beef & Gravy

1 JAR CHIPPED BEEF (SLICE THIN)

Option: rinse off to lower salt

1/2 CUP BUTTER

1/2 CUP FLOUR

1/2 TSP. BLACK PEPPER

2 1/2 CUPS BEEF BROTH

1/2 CUP EVAPORATED MILK

1 TSP. DRIED PARSLEY (OR FRESH)

DO NOT ADD SALT (DRIED BEEF IS SALTY)

Melt butter in a large skillet. I like to use my 3” deep 10.25” cast iron skillet.

Sift flour into hot melted butter and whisk. Add pepper and cook on high heat stirring constantly until flour is browned.

Add chipped beef, broth, and milk. Using a gravy whisk cook while constantly stirring until thick and bubbly. Pour into a serving dish.

Serve gravy over toasted bread.

Tammy's Tip: Can use beef bouillon to make beef broth.

“My Papaw was an army cook during World War II. He served it like this: toasted bread, topped with creamed potatoes, then covered and smothered with chipped beef gravy!” - Chris