

Creamed Chipped Beef on Toast: A Classic Comfort Food Recipe

a hearty, comforting, and classic American dish



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15 min

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INGREDIENTS

- 4 ounces dried beef, sliced into strips
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 ½ cups milk (whole milk for the creamiest texture)
- ½ teaspoon black pepper
- ... teaspoon garlic powder (optional)
- 4 slices toasted bread (white, wheat, or sourdough)

How to Make Creamed Chipped Beef on Toast:

1. Prepare the Beef:
2. Make the Roux:
3. Add the Milk and Seasoning:
4. Add the Chipped Beef:
5. Serve Over Toast:

My Best Tips for the Perfect Creamed Chipped Beef:

Rinse the dried beef if it's too salty - A quick rinse helps balance the flavor.

Use whole milk for the creamiest sauce - Or try half-and-half for extra richness.

Toast the bread well - A crispy texture pairs best with the creamy sauce.

Try it over biscuits or mashed potatoes - For a fun twist on the classic.

What to Serve with Creamed Chipped Beef:

Scrambled or fried eggs - A complete breakfast plate.

Steamed vegetables - Green beans or asparagus for a balanced meal.

Hash browns or home fries - For extra heartiness.

Fresh fruit - A light, sweet contrast to the creamy sauce.

FAQs:

DIRECTIONS

1. Prepare the Beef: Slice the dried beef into thin strips or small bite-sized pieces. If the beef is too salty, rinse it briefly under cold water and pat dry.
2. Make the Roux: In a large skillet over medium heat, melt the butter. Stir in the flour and whisk for 1-2 minutes, until it forms a smooth paste and turns a light golden color.
3. Add the Milk and Seasoning: Slowly pour in the milk, whisking constantly to prevent lumps. Add the black pepper and garlic powder (if using). Cook for 2-3 minutes, stirring frequently, until the sauce thickens.
4. Add the Chipped Beef: Stir in the sliced dried beef and simmer for another 2 minutes, allowing the flavors to meld. If the sauce becomes too thick, add a splash of milk to adjust consistency.
5. Serve Over Toast: Spoon the creamy chipped beef mixture over hot, crispy toast, and enjoy immediately!
6. My Best Tips for the Perfect Creamed Chipped Beef: Rinse the dried beef if it's too salty - A quick rinse helps balance the flavor.
7. Use whole milk for the creamiest sauce - Or try half-and-half for extra richness.
8. Toast the bread well - A crispy texture pairs best with the creamy sauce.
9. Try it over biscuits or mashed potatoes - For a fun twist on the classic.
10. What to Serve with Creamed Chipped Beef: This dish is delicious on its own, but here are some great pairings:

11. Scrambled or fried eggs - A complete breakfast plate.
12. Steamed vegetables - Green beans or asparagus for a balanced meal.
13. Hash browns or home fries - For extra heartiness.
14. Fresh fruit - A light, sweet contrast to the creamy sauce.
15. FAQs: Can I make this ahead of time?Yes! Store the creamed chipped beef in an airtight container in the fridge for up to 3 days. Reheat on the stovetop, adding a little extra milk to loosen the sauce.
16. Can I freeze creamed chipped beef?It's best enjoyed fresh, but you can freeze the sauce for up to 2 months. Thaw in the fridge and reheat slowly, adding milk as needed.
17. What kind of dried beef should I use?Traditional jarred dried beef works best, but you can also use thinly sliced pastrami or corned beef for a different twist.
18. This : Creamed Chipped Beef on Toast is a classic, creamy, and satisfying dish that's quick, easy, and full of nostalgic flavors. Whether you're making it for breakfast, lunch, or a cozy dinner, it's a timeless comfort food that never disappoints.
19. Give it a try and let me know how it turns out!

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