

How to Make Old-Fashioned Chipped Beef and Toast (S.O.S.) Just Like Grandma

The Ultimate Comfort: Classic Chipped Beef and Toast



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15 min

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INGREDIENTS

8 ounces Dried Beef: Look for the glass jars or plastic pouches in the canned meat aisle.
1/4 cup Butter: Salted or unsalted both work fine.
1/4 cup All-Purpose Flour: This creates our roux for the thick gravy.
1/2 teaspoon Fresh Ground Black Pepper: Essential for cutting through the creaminess.
2 pinches Ground Cayenne Pepper: Just enough to add warmth without being "spicy."
2 cups Milk: Whole milk provides the best texture, but 2% works in a pinch.
Salt and Pepper: To taste (be careful with the salt!).
Bread for Toasting: Thick-cut white or sourdough is best.

DIRECTIONS

- 1. Prep the Beef:** Start by taking your 8 ounces of dried beef and slicing it into bite-sized pieces or thin ribbons. Set this aside.
- 2. Make the Roux:** Melt the butter in a large skillet over medium-low heat. Once melted and bubbling slightly, whisk in the flour. You want to cook this for about 3 minutes, whisking constantly. This removes the "raw" flour taste and creates a nutty, golden base for your gravy.
- 3. Season and Whisk:** Sprinkle in your black pepper and cayenne pepper directly into the butter-flour mixture. This helps bloom the spices. Slowly-very slowly-pour in the milk. Use your whisk constantly to break up any lumps until the mixture is completely smooth and starts to thicken.
- 4. Simmer:** Add your chopped beef into the creamy sauce. Let it simmer gently for 3-5 minutes. The beef will soften slightly and release its savory flavor into the gravy.
- 5. Final Touch:** Taste the gravy before adding salt. Since the beef is naturally salty, you may only need an extra crack of black pepper. Serve immediately while piping hot over thick slices of buttered toast.

SWAPS & NOTES

The Beef: Some brands of dried beef are incredibly salty. If you find yours is too much, give the sliced beef a quick rinse under cold water and pat it dry before adding it to the skillet.

The Base: If you want a deeper flavor, you can swap half of the milk for beef broth.

Gluten-Free: Use a 1-to-1 gluten-free flour blend and serve over your favorite GF toasted bread.

TIPS FOR SUCCESS

Don't Rush the Milk: Pouring the milk in too fast can cause the flour to clump.

Add a splash, whisk until it's a paste, then add more gradually.

Heat Control: Keep the heat at medium-low.

If the pan is too hot, the butter will burn or the milk will scald.

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