

How to Make Creamed Chipped Beef on Toast Like the Diners Used To

Creamed Chipped Beef on Toast



TIME
20 min

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INGREDIENTS

2 tbsp butter
2 tbsp all-purpose flour
2 cups milk (whole milk preferred)
1 jar or packet dried beef (about 2.5-4 oz), sliced into bite-size pieces
1/2 tsp black pepper (plus more to taste)
4-6 slices toast (white bread, Texas toast, or sourdough)
Optional add-ins:
Pinch of cayenne or smoked paprika
1 tbsp cream or half-and-half (for extra richness)
Peas (a very classic add-in for some families)
A fried egg on top (trust me)

DIRECTIONS

1. Prep the dried beef. Slice dried beef into thin strips or small pieces. If it's very salty, rinse quickly and pat dry.
2. Make the roux. In a skillet or saucepan over medium heat, melt butter. Whisk in flour and cook 1 minute until bubbly (don't let it brown too much).
3. Add milk and thicken. Slowly pour in milk while whisking constantly. Keep whisking until smooth and thickened, about 3-5 minutes.
4. Season and add beef. Stir in black pepper. Add the dried beef and simmer 2-3 minutes to warm through. Taste before adding salt-most times you won't need any.
5. Serve over toast. Spoon the creamy chipped beef over toasted bread and finish with extra pepper (and a little cayenne if you like heat).

SWAPS & NOTES

Rinse briefly under cold water and pat dry if you prefer a milder flavor.

Milk options: 2% works fine; plant milk can work, but choose unsweetened and neutral.

Toast choices: Thick toast holds up best.

If you like crunch, broil the toast for a minute.

TIPS FOR SUCCESS

Whisk while adding milk to keep the sauce silky (no lumps).

Simmer gently once thickened-boiling can make it grainy.

Don't be shy; it's what makes it taste "right." Thicker sauce: simmer longer or add 1 extra teaspoon flour to the roux.

Thinner sauce: add a splash more milk at the end.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-creamed-chipped-beef-on-toast-like-the-diners-used-to/>