

## Old-Fashioned Creamed Chipped Beef on Toast: The Easy \$5 Comfort Meal

1 jar or package dried chipped beef, chopped or torn into pieces



**TIME**  
**1 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

1 jar or package dried chipped beef, chopped or torn into pieces  
4 tablespoons butter  
4 tablespoons all-purpose flour  
3 cups milk  
1/4 teaspoon black pepper  
6 to 8 slices toast  
Optional: pinch of paprika or parsley for garnish

### DIRECTIONS

1. Prepare the beef. Chop or tear the dried beef into bite-sized pieces. If needed, rinse it first to reduce the saltiness.
2. Make the roux. In a medium skillet or saucepan over medium heat, melt the butter. Whisk in the flour and cook for about 1 minute, stirring constantly, until smooth and lightly bubbly.
3. Add the milk. Slowly pour in the milk while whisking to prevent lumps. Keep whisking until the mixture begins to thicken.
4. Stir in the beef. Add the chipped beef and black pepper. Simmer gently for 3 to 5 minutes, stirring often, until the sauce is creamy and heated through.
5. Toast the bread. While the sauce finishes, toast the bread slices until golden and crisp.
6. Assemble and serve. Spoon the hot creamed chipped beef generously over the toast. Garnish with paprika or parsley if desired, and serve right away.

### SWAPS & NOTES

Dried chipped beef is the traditional choice here, but there are a few ways to adjust the recipe based on what you have on hand.

If your chipped beef is especially salty, rinse it briefly under cool water and pat it dry before chopping.

Whole milk gives the sauce the richest texture, but 2% milk also works well.

Let it simmer another minute or two, stirring often.

### TIPS FOR SUCCESS

The biggest key to success with this recipe is balance.

Since chipped beef is naturally salty, taste before adding any extra seasoning.

In most cases, you will not need additional salt at all.

Whisking the milk in gradually is also important.

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

Original recipe: <https://chefmaniac.com/old-fashioned-creamed-chipped-beef-on-toast-the-easy-5-comfort-meal/>