

Easy Chipped Beef on Toast for Breakfast, Brunch, or Dinner

Here is what you need to make this classic dish:



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3 min

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INGREDIENTS

- 8 ounces dried beef
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 1/2 teaspoon fresh ground black pepper
- 2 pinches ground cayenne pepper
- 2 cups milk
- Salt and pepper to taste
- Toast, for serving

DIRECTIONS

1. Prepare the beef: Slice the dried beef into bite-size pieces so it mixes evenly into the gravy and is easier to eat over toast.
2. Melt the butter: In a skillet over medium-low heat, melt the butter until fully liquid and gently bubbling.
3. Make the roux: Whisk in the flour and cook for about 3 minutes, whisking constantly. This step cooks out the raw flour taste and creates the base for a smooth gravy.
4. Season the sauce: Sprinkle in the black pepper and cayenne pepper, stirring them into the roux so the flavor is evenly distributed.
5. Add the milk: Slowly whisk in the milk a little at a time until the mixture is smooth and creamy. Continue stirring so no lumps form.
6. Add the beef: Stir in the chopped dried beef and let the mixture simmer for 3 to 5 minutes, until the beef is warmed through and the gravy is thickened.
7. Finish and serve: Taste and add salt and pepper if needed. Spoon the chipped beef gravy generously over warm toast and serve right away.

SWAPS & NOTES

This recipe is simple, but a few small tips can help you get the best result.

Dried beef: This is naturally salty, so taste before adding extra salt at the end.

Milk: Whole milk will give the gravy the richest texture, but 2% can work as well.

Cayenne pepper: This adds a little warmth, not overpowering heat.

TIPS FOR SUCCESS

Whisk constantly when adding the milk to keep the gravy smooth.

Adding the milk slowly makes it much easier to avoid lumps and gives you a silkier finished sauce.

Dried beef can be quite salty on its own, so it is always best to wait until the end before deciding whether the dish needs more seasoning.

Serve it immediately after cooking for the best texture.

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