

Creamed Chip Beef by Food Storage Moms

Melt: 2 cubes butter (I am cringing that I am really admitting I use 2 cubes of butter-two cubes equal one cup of butter)

Add: 1-1/2 cups flour, stirring constantly to make a roux.

Add: 1/2-gallon milk, stirring constantly, I really do mean constantly. LOL, or you will have lumps!

Wash: cut the meat into bite size pieces and wash in colander (it's really salty) and drain

Combine the meat and cream mixture, add pepper, no salt, and sugar to taste. Serve with bread, biscuits, or toast.