



Chipped Beef Gravy

Over Toast



8-10
servings



30 minutes
prep & cook

INGREDIENTS

- 1# Prairie Gold Dried Beef
- 1/2 Cup Butter
- 3 Cloves Garlic Minced
- 1/2 Cup Flour
- 4 Cups Heavy Whipping Cream
- 1-2 Cups 2% or Above Milk
- Salt & Pepper to Taste
- Sourdough Bread
- Margarine

NOTES

This recipe calls for sourdough bread but you can certainly use your favorite bread!

DIRECTIONS

1. Melt butter in a medium sized sauce pan.
2. Add minced garlic to the pan and sauté 1-2 minutes.
3. Add flour to butter to make a roux.
4. Begin adding heavy whipping cream and milk one to two cups at a time. Allow to thicken between adding.
5. Tear and crumble dried beef and add to sauce.
6. Salt and pepper to taste.
7. Butter sourdough bread on both sides and grill on griddle until golden brown.
8. Serve Gravy over your toasted bread.

