Creamed Chipped Beef

**You Need:**
- 2 Tbsp. butter
- 2 Tbsp. flour
- 1 cup milk
- Pinch of salt & pepper
- 2 Tbsp. chipped beef
- Liquid measuring cup
- Tablespoon
- Saucepan
- Metal spatula
- Wooden spoon
- Toaster

1. **Measure 2 Tbsp. butter and put in saucepan.**

2. **Put pan on stove. Turn stove to MEDIUM LOW heat. Melt butter.**

3. **Measure 2 Tbsp. flour and a pinch of salt and pepper to saucepan. Stir into melted butter.**
3. Gradually add 1 cup milk and stir until thickened.

4. Measure 2 Tb. chipped beef. Stir into white sauce. Cook for 3 minutes.

Turn stove OFF. Take off heat.

5. Toast 1 slice of bread. Put bread on plate, top with creamed chipped beef.
CREAMED CHIPPED BEEF

You Need:

- 2 Tb. butter
- 2 Tb. flour
- pinch of salt and pepper
- 1 cup milk
- 2 Tb. chipped beef
- 1 slice bread
- toaster
- saucepan
- wooden spoon
- Tablespoon
- metal spatula
- liquid measuring cup


2. Measure 2 Tb. flour and a pinch of salt and pepper to saucepan. Stir into the melted butter.

3. Gradually add 1 cup milk and stir until thickened.


5. Toast 1 slice of bread. Put bread on plate, top with creamed chipped beef.