

Traditional Creamed Dried Beef

A traditional century old recipe enjoyed across the country. Use our Knauss Dried Beef in this recipe to make a delicious topping for toast, biscuits, baked potatoes, home fries, noodles, pizza, rice and more.

Serves

32

Ready in: 15m – Cooking time: 15m –



Ingredients

For 32 people

Recipe

- 3 lbs (48 oz) Knauss Dried Beef
- 64 tablespoon(s) Butter (4 cups, 8 sticks)
- 64 tablespoon(s) Flour (4 cups)
- 40 cup(s) Milk

Traditional Creamed Dried Beef Directions

1. Shred dried beef and brown lightly with butter in skillet. Mix in flour, and then stir in milk. Cook until thickened over low/medium heat.
2. Option #1: Add 16 Tbsp. Worcestershire sauce for a hearty flavor.
3. Option #2: Add 8 cups sour cream for a rich flavor.
4. Option #3: Add 4 tsp. chili pepper and 4 tsp. cumin for a Southwestern flavor. Serve over toast, biscuits, baked potatoes, home fries, noodles, pizza, or rice.