

ESSKAY CHIPPED BEEF

Creamed Chipped Beef

Cook 3 oz. chipped beef in 2 tbsp. butter until edges frizzle. Blend in 2 tbsp. flour. Slowly add 1 cup milk. Cook over medium heat, stirring constantly until thick. Add 1/2 tsp. Worcestershire sauce, if desired, and a dash of pepper. Serve over toast.

Chipped Beef Roll-ups

Mix 3 oz. cream cheese, 1 tbsp. chives and a dash of paprika. Spread a thick layer on chipped beef slice. Roll up as for a jelly roll. Chill. Cut rolls into short lengths and serve on toothpicks.

Chipped Beef Dip and Spread

1 (8 oz.) package of cream cheese (soften at room temperature). Add mayonnaise or milk until the mixture becomes the creamy consistency of a dip or spread. To this add; 1 package of chipped beef (chopped in tiny pieces), 1 teaspoon of minced onion and 1 teaspoon of horseradish. (Increase or decrease onions and horseradish according to your taste). Use crackers, potato chips, celery, etc. for dipping.



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