

CREAMED CHIPPED BEEF

YIELD: 100 Portions

EACH PORTION: $\frac{3}{4}$ Cup (6 ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Beef, dried, sliced, thawed	7 lb.	1. Separate dried beef slices., cut in 1-inch strips.
Water, hot	8 lb.	1 gal	2. Place beef in 190° F., water. Soak 5 minutes. Drain thoroughly Set aside for use in Step 5.
Milk, nonfat, dry.	3 lb 4 oz	3 qt.	3. Reconstitute milk. Heat to just below boiling. DO NOT BOIL.
Water, warm.	30 lb	3 $\frac{3}{4}$ gal	
Margarine or butter softened	1 lb 9 oz	3 $\frac{1}{8}$ cups	4. Combine margarine or butter with flour and pepper; add to milk, stirring constantly. Cook 5 minutes or until thickened.
Flour, wheat, general purpose, sifted	2 lb.	2 qt.	
Pepper, black or white	$\frac{1}{2}$ oz.	2 tbsp.	5. Add beef to sauce; blend well.

NOTE: 1. If beef is salty, soak in 190° F water 1 hour. Drain thoroughly.