



## Smoked Beef Gravy

Using our smoked beef, this will make the most delicious smoked beef gravy you have ever tried.

### Ingredients

- 2 Tbsp butter
- 2 Tbsp flour
- 3 cups milk
- black pepper, to taste
- 4 oz Stoltzfus Meats smoked beef



### Directions

1. Melt butter in large sauce pan. Add flour and mix to form a roux.
2. Slowly mix in milk, whisking frequently. Cook over low heat until the mixture thickens.
3. Add dried beef and pepper. Stir until heated through.



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.