

## S.O.S.

- 1 Jar or package of dried (chipped) beef, rinsed and diced
- 2 tbs. bacon fat, butter or oil
- 2 tbs. flour
- 2 cups milk or cream
- 1/4 tsp. pepper or more to taste
- Salt if needed (taste first as the dried beef is very salty)
- 8 slices of toast

In a non-stick pan over medium high heat, melt bacon fat or butter. Once hot, add flour and whisk. Continue to whisk until flour/fat mixture is hot and bubbly and becomes the color of caramel. Slowly add milk, continuously whisking to blend. Add diced and rinsed dried beef, boil for one minute than remove from heat. Season with pepper and salt if necessary. Cut toast on the diagonal, and lay 2 slices on each plate slightly overlapping each other. Ladle a 1/2 cup of gravy over the toast. Serve immediately.