



BEEFY PEPPER DIP

- 1/4 Cup Butter
- 3 Ounces Smoked Dried Beef, Shredded
- 1/4 Cup Diced Green Pepper
- 1 Tablespoon Flour
- 2 Cups Milk
- 2 Teaspoons Worcestershire sauce
- 3/4 Teaspoon Salt
- 1/4 Teaspoon White Pepper

DIRECTIONS

1. Melt butter in a skillet, sauté shredded beef and diced peppers for 3 minutes.
2. Remove from heat and blend in flour.
3. Slowly add milk, stirring to prevent lumps.
4. Add Worcestershire, salt and pepper.
5. Return to heat, stirring constantly, until mixture thickens.
6. Serve hot with crackers.