

## COUNTRY FRIED STEAK

Originally “Chicken Fried Steak\*” recipe from Ree Drummond, aka The Pioneer Woman. We changed the gravy recipe. 😊

*\*Chicken Fried means the gravy will be a white gravy.*

*Country Fried means the gravy will be a brown gravy.*

### For the Steak:

1.5 cups whole milk

2 large eggs

2 cups all-purpose flour

2 tsp. Seasoned salt, such as Lawry’s

1.5 tsp black pepper, plus extra

$\frac{3}{4}$  tsp paprika

$\frac{1}{4}$  tsp cayenne pepper

3 lbs cube steak, blotted dry with paper towel

Kosher salt

$\frac{1}{2}$  cup canola or vegetable oil

1 Tbsp butter

1. For the steak: Begin with setting up an assembly line of dishes. Beat the milk with the eggs in one; the flour mixed with the seasoned salt, 1.5 tsp black pepper, paprika and cayenne in another; and the meat in a third. Then have one clean plate or cookie sheet at the end to receive the breaded meat (uncooked).
2. Work with 1 piece of meat at a time. Sprinkle both sides with kosher salt and black pepper, then place it in the flour mixture. Turn to coat. Place the meat into the milk/egg mixture, turning to coat. Finally, place it back in the flour and turn to coat. Place the breaded meat on the clean plate, then repeat with the remaining meat (dry mixture/wet mixture/ dry mixture).
3. Heat the oil in a large skillet over medium heat. Add the butter. Drop in a few sprinkles of flour to make sure it’s sufficiently hot. When the butter sizzles immediately, you know it’s ready. (It should not brown right away, if it does, the fire is too hot.) Cook the meat, 3 pieces at a time, until the edges start to look golden brown, about 2 minutes each side. Remove the meat to a paper-towel lined plate and keep them warm by covering lightly with another plate or a sheet of foil. Repeat until all the meat is cooked.
4. **To Make Gravy (our recipe):** After all meat is cooked, add  $\frac{1}{2}$  cup leftover seasoned flour mixture to the remaining hot oil, still over medium heat. (Add extra flour to make up the difference if less than  $\frac{1}{2}$  cup of seasoned flour remained). Whisk the flour around the pan for a minute, scraping up the yummy crispy bits on the bottom of the pan. Then carefully whisk in 2 cups of water or milk. Season to taste with additional salt, pepper, or Better Than Bouillon paste.