



Chicken Fried Steak with Country Gravy

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1 ½ cups milk, plus more for gravy
1 ½ cups all-purpose flour
2 teaspoons seasoned salt, plus extra for steaks
½ teaspoon black pepper, plus more for gravy
5 tablespoons bacon grease or vegetable oil
4 cube steaks
Salt to taste (for gravy)

Pour the milk into a pie dish. Place flour in a separate pie dish and mix in the seasoned salt and pepper until well combined.

Heat bacon grease in a large skillet over medium heat. Meanwhile, sprinkle seasoned salt over both sides of the steaks. One at a time, dredge the steaks in flour, coating both sides. Dip the floured steak in milk, flipping it over to get both sides wet, then dredge in the flour again, coating well.

Once the grease is hot, place the steaks in the skillet. I place them in the skillet as I finish coating them, but if your skillet isn't hot enough, you can put them on a platter until it is. Cook the steaks until browned on the bottom and juices are coming out of the top. Flip over and continue cooking until the meat feels tender when you poke it in the middle with a fork and doesn't pull, and no juices run out. You may have to keep flipping the steaks over until they are done. Place finished steaks on a clean platter and tent with foil while you make the gravy.

Add the leftover flour from the breading to the skillet and stir it well to absorb all the grease in the skillet, stirring until no white flour is visible. Add remaining milk from breading the meat, approximately ½ to 1 cup, and stir until smooth. Add additional milk as needed to get a smooth, liquid consistency. Continue cooking until thickened, adding additional milk to thin as necessary, and seasoning to taste with salt and lots of pepper. Ladle over the chicken fried steak and mashed potatoes.