



Country Fried Steak and Gravy



Ingredients

- 8 oz cube steak, 4 steaks, 8 oz each
- 1 ½ teaspoons kosher salt, plus more to taste
- 1 teaspoon black pepper, plus more to taste
- 2 large eggs
- 2 ¾ cups whole milk, divided
- 1 ½ cups all-purpose flour, divided, plus 3 tablespoons
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1 cup vegetable oil
- 3 tablespoons unsalted butter
- ½ cup heavy cream

Method:

1. Preheat the oven to 225°F.
2. Cover steaks with a piece of plastic wrap, and using a meat mallet, pound the steak evenly to ¼-inch thick. Season with salt and pepper on both sides. Repeat with the remaining steaks.
3. In a baking bowl, whisk together the eggs and 1 cup of milk. In a separate shallow bowl, mix together the 1 ½ cups of flour, pepper, salt, garlic powder, onion powder, and paprika.
4. Dredge the steaks in the flour mixture, then dip in the egg mixture, letting any excess egg drip off. Coat again in the flour mixture. Set aside for 10-15 minutes, until the coating has dried out a bit.
5. Meanwhile, heat the oil in a 10-inch pan over medium-high heat until it reaches 375°F.
6. Fry the steaks, 2 at a time, for 3 minutes, until golden brown and crispy. Flip and cook on the other side for 3 minutes more, until golden brown and cooked through when the internal temperature reaches 155°-165°F. Transfer the steaks to a paper towel-lined plate or baking sheet and immediately season with salt. Once all of the steaks are done frying, transfer to the oven while you prepare the gravy.
7. Pour the hot oil into a heatproof bowl and let cool before discarding. Leave any browned bits in the pan.
8. In the same pan, without wiping it out, melt the butter over medium heat. Add the remaining 3 tablespoons of flour, whisking to incorporate. Cook for 2-3 minutes, until the roux is a light brown color. Add the heavy cream and remaining milk. Bring to a simmer and cook, whisking constantly, until thickened, 5-7 minutes. Season with salt and pepper.
9. Ladle the gravy over the steaks and serve with your favorite side dishes.