

DENE

Fried Round Steak



Ingredients:

- 3 lb. cube steak (round steak that's been extra tenderized)
- 1 c. all-purpose flour
- 1 tsp. seasoned salt
- 3 tsp. ground black pepper, or to taste
- Salt, for seasoning meat
- ½ c. canola oil (more if needed)
- 2 tbsp. butter

Method:

1. Heat oil in a large skillet over medium heat.
2. Mix together flour, seasoned salt, and pepper.
3. Season both sides of steaks with salt and pepper. Dredge each piece in flour mixture, pressing to coat with as much flour as possible.
4. Add butter to pan right before frying.
5. When butter is melted, fry pieces of steak in butter/oil mixture. Flip when sides are deep golden brown and cook about 1 minute on the other side.
6. Remove to a paper towel-lined plate. Serve immediately.