Crockpot Smothered Cube Steaks



Ingredients:

- 2 (10.5 oz) Cans of Cream of Mushroom Soup (or any condensed cream soup combo)
- 1 oz Packet of Brown Gravy Mix
- 1 oz Packet of Lipton Onion Soup Mix
- 2 Cups Low Sodium Beef Broth
- 1 Yellow Onion, Sliced
- 8 oz Sliced Mushrooms optional
- 1.5-2 lbs. Tenderized Cube Steaks
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- 1 tsp Black Pepper

Method:

1. Add the condensed soups, brown gravy mix, onion soup mix, and beef broth to a slow cooker. Stir until well combined.
2. Stir the sliced onion and optional chopped mushrooms into the gravy mixture.
3. Season both sides of the cube steaks with the garlic powder, onion powder, and black pepper.
4. Place the cube steaks in the slow cooker and spoon the gravy over them, making sure each steak is completely covered.
5. Cover and cook on low for 7–8 hours or on high for 6–7 hours, until the steaks are fork-tender.
6. Stir the gravy gently and serve it spooned over the cube steaks.

Notes

- Searing the cube steaks is optional. I've made this recipe with and without searing the meat and don't notice enough of a difference to justify the extra step or dirtying another pan.
- The estimated seasonings can be adjusted to taste.
- Do not add salt until you have tasted the finished dish.