

Delicious Southern Chicken Fried Steak

The Ultimate Chicken Fried Steak is fried to golden perfection and topped with the creamiest gravy you can imagine, sure to quickly become a family favorite. It's hard to imagine a more quintessential Southern meal than Chicken Fried Steak and Gravy. The hard part is deciding whether you want to make it for breakfast or dinner. My family can't get enough of these tender steaks with that delightful crispy, crunchy coating. And the gravy? Heaven! Enjoy this amazing dinner with some of my Nana's green beans and the BEST dinner rolls.

I figured it was high time I share one of my all-time favorite recipes with you guys. I have been eating this Southern food classic for as long as I can remember. My Nana is the first one that introduced me to this delightful recipe. (Big shocker there – she basically introduced me to all of my favorites...) This recipe is an adaptation of hers – or, at least, as I remember it and I'm pretty sure she'd agree, that this really is the best chicken fried steak recipe out there.

Chicken Fried Steak: Breakfast or Dinner?

There is nothing quite like chicken fried steak when it comes to versatility. We love serving it for dinner with mashed potatoes and gravy and my Nana's Green Beans to even it all out... ☐ Orrr, if it's brunch we're craving, serving this yumminess with a couple sunny side up eggs and hash browns always does the trick.

My boys almost always order chicken fried steak when we're out for breakfast but the thing is, it's incredibly easy to make at home! Now, I've tried lots of subpar recipes in my lifetime but trust me, this is not one of them.

I've developed the ULTIMATE recipe that goes just perfectly

with a rich, creamy gravy that that little ole steak is just begging to be smothered in.

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients

6 pieces cube steak (about 2 pounds)

salt and pepper

1 cup all purpose flour, divided

25 Saltine crackers, crushed

1 teaspoon seasoned salt

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

2 eggs

$\frac{1}{3}$ cup milk

Vegetable oil

Gravy

$\frac{1}{4}$ cup all-purpose flour

$1\frac{1}{2}$ to 2 cups whole milk

Instructions

Season cubed steak lightly with salt and pepper.

Place $\frac{1}{2}$ cup flour on a plate.

Mix remaining $\frac{1}{2}$ cup flour, Saltine crumbs, seasoned salt, and cayenne pepper in a shallow bowl.

Whisk together eggs and $\frac{1}{3}$ cup milk in another shallow bowl.

Dredge cubed steak in flour, dip in egg mixture, and then coat with Saltine mixture.

Heat about $\frac{1}{2}$ -inch oil in a large pan (preferably cast iron) over medium heat.

Cook steak in 2 batches for about 3 minutes per side. Remove steak to a paper towel-lined plate.

Pour oil that is left in pan through a fine-meshed sieve into

a heat-proof bowl. Measure out $\frac{1}{4}$ cup and return it to pan. Add flour to pan and cook over medium heat for 1 minute. Gradually whisk in milk and cook until thick. Season to taste with salt and pepper.

Source : allrecipes.com