

SLOW COOKER CUBE STEAKS WITH GRAVY

Ingredients:

- 1 large onion, thinly sliced
- 1/3 cup all-purpose flour
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon black pepper
- 6 beef cube steaks (approximately 4 oz. each)
- 1 tablespoon canola oil
- 3 cups water, divided
- 1 envelope reduced sodium brown gravy mix
- 1 envelope mushroom gravy mix
- 1 envelope onion gravy mix
- Hot mashed potatoes, cooked rice, or cooked noodles

Instructions:

1. Lightly coat the inside of a 3-5 quart slow cooker with nonstick cooking spray. Place the sliced onions in the slow cooker.
2. In a large resealable plastic bag, combine flour, garlic powder, onion powder, and black pepper. Add the cube steaks, a few at a time, and shake until completely coated.
3. Heat the canola oil in a large skillet over medium heat. Brown the coated steaks on each side until lightly browned. Transfer the browned steaks on top of the onions in the slow cooker.
4. Pour 2 cups of water over the steaks and onions. Cover and cook on Low for 8 hours or until the meat is tender.
5. In a bowl, whisk together the brown gravy mix, mushroom

gravy mix, and onion gravy mix with the remaining 1 cup of water. Add the mixture to the slow cooker, cover, and cook on Low for an additional 30 minutes.

6. Serve the cube steaks with gravy over hot mashed potatoes, cooked rice, or cooked noodles. Enjoy!