

SMOTHERED CUBE STEAK

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4-6 Cube Steaks

3 Cups Sliced Mushrooms

1 Small Onion, halved and sliced thin (1/2 a Large)

Salt

Black Pepper

Flour

2 cups Chicken Stock

Vegetable Oil

Prep Veggies. Put your cube steaks on a plate and season both sides with salt, pepper, Put 2 big spoonfuls of flour on top of the steak and rub in, flip and repeat.

Pour enough oil into your skillet cover the cooking surface with oil, about 1/4 cup Heat oil on medium high. When oil is nice and hot, test with a pinch of the flour for the steak plate to see if it bubbles & sizzles. If it does then add your steaks to the pan. Cook at medium high for about 3 minutes on each side. Remove steak to a clean plate. Remove Pan from burner, discard all oil except about 2 tablespoons. Return to heat, add mushrooms and onions and stir to get any brown bits from the bottom of the pot. Add a pinch of salt and pepper. Cook until mushroom and onions start to turn golden, make sure nothing burns. Add just shy of 2 table spoon of flour and stir until veggies are coated. Add Chicken stock and stir well. Cook on medium high, until it has thickened and the return steaks and flip around in the gravy Cover.simmer on low heat about 45 minutes .

Source: www.kingideas.co