

Smothered Cube Steak

I love this cube steak recipe because it's easy to fix and tastes delicious and flavorful! Perfect for any day of the week.

The whole family loves it when I make this recipe. Can be served over egg noodles or with rice or salad. I love having this with a nice salad on the side.

The house seasoning for this recipe is:
Equal parts garlic powder, onion powder and black pepper, combine and store in an air tight container.

Make as much or as little as you like, just measure the same amount of each ingredient.

This seasoning can be used for any other recipe you need a good seasoning for as well. Stores well.

You'll Need:

2-3 cube steaks.
3 cups of sliced mushrooms.
1 small sliced onion.
Kosher salt.
Black pepper.
Texas cajun seasoning.
Flour.
2 cups of chicken stock.
 $\frac{1}{4}$ tsp of thyme.
Vegetable oil.

DIRECTIONS TO MAKE IT IN THE NEXT PAGE (>), ENJOY ☐

How to:

In a plate, season the cube steaks with salt, pepper and a big pinch of Texas cajun seasoning on both sides. Rub the steaks in 2 big spoonfuls of flour from both sides.

Heat $\frac{1}{3}$ to $\frac{1}{2}$ cup of oil in a skillet over medium high heat. Once hot, cook the steaks for 3 minutes on each side. Place the browned steaks in a plate and remove the oil from the skillet expect 2 tbsps to cook in the veggies.

Add mushrooms and onion to the skillet and stir. Season with salt and pepper and cook until light gold. Add in 2 tbsps of flour and stir to coat the veggies. Pour in the chicken stock and stir to combine. Cook to thicken then add in the steaks and coat in the gravy.

Bonne Appétit!

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