

Homemade Chicken Fried Steak with Creamy Country Gravy - A True Comfort Food Favorite

This homemade chicken fried steak recipe stands out for several reasons:



OVEN
400°F

TIME
20 min

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INGREDIENTS

- 4 beef cube steaks
- 1 cup all-purpose flour
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- Salt and pepper to taste
- 2 large eggs
- 1 cup buttermilk
- Vegetable oil for frying
- 2 tablespoons butter
- 2 tablespoons all-purpose flour (for gravy)
- 2 cups milk (for gravy)

DIRECTIONS

1. Begin by tenderizing the cube steaks with a meat mallet until they are about 1/2 inch thick.
2. In a shallow dish, combine the flour, garlic powder, onion powder, paprika, salt, and pepper.
3. In another bowl, whisk together the eggs and buttermilk.
4. Dredge each steak in the flour mixture, then dip it into the egg mixture, and finally coat it again in the flour mixture for a double crunch.
5. Heat about 1/2 inch of vegetable oil in a large skillet over medium-high heat. Fry the steaks for about 4-5 minutes on each side until golden brown and cooked through.
6. Remove the steaks and place them on a paper towel-lined plate to drain excess oil.
7. For the gravy, melt butter in the same skillet, then whisk in the flour and cook for 1 minute. Gradually add the milk, stirring constantly until thickened. Season with salt and pepper.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-chicken-fried-steak-with-creamy-country-gravy-a-true-comfort-food-favorite/>