

How to Make Chicken-Fried Steak - Hearty, Golden, and Delicious

There's nothing quite like



OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Steak:

4 cube steaks (about 4-6 oz each)

1½ cups all-purpose flour

1 tsp paprika

1 tsp garlic powder

½ tsp onion powder

Salt and black pepper, to taste

2 large eggs

½ cup whole milk or buttermilk

Vegetable oil, for frying

For the Gravy:

3 tablespoons pan drippings (from frying)

3 tablespoons all-purpose flour

2 cups whole milk

DIRECTIONS

1. Prepare the Dredging Station: In one shallow bowl, whisk together flour, paprika, garlic powder, onion powder, salt, and pepper.
2. In another bowl, whisk eggs and milk until combined.
3. Dredge the Steak: Dip each cube steak into the flour mixture, then the egg mixture, and back into the flour.
4. Press flour into the steak to ensure a good crust. Set aside on a rack for 10 minutes.
5. Fry the Steaks: Heat about ½ inch of vegetable oil in a large skillet over medium-high heat.
6. Once hot, carefully add steaks. Fry for 3-4 minutes per side, or until golden brown and crispy.
7. Transfer to a paper towel-lined plate. Reserve 3 tablespoons of drippings in the pan for gravy.
8. Make the Gravy: Lower heat to medium. Add flour to the drippings and whisk for 1 minute.
9. Gradually add milk, whisking constantly to prevent lumps.
10. Simmer until thickened, about 3-5 minutes.
11. Season with salt and pepper to taste.
12. Serve: Plate the steaks and spoon generous amounts of gravy over the top.
13. Serve with mashed potatoes, biscuits, or your favorite sides.

TIPS FOR SUCCESS

Let the breaded steaks rest before frying-this helps the coating stick.

Fry in batches to keep the oil hot and the crust crispy.

Whisk gravy constantly to avoid clumps and get that smooth, pourable texture.

Add a dash of cayenne to the flour for a spicy kick.

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

Original recipe: <https://chefmaniac.com/how-to-make-chicken-fried-steak-hearty-golden-and-delicious/>