

Country-Style Fried Steak with Gravy - Crispy, Creamy, and Classic

Few dishes say "Southern comfort" like



OVEN
350°F

TIME
4 min

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INGREDIENTS

For the Steak:

- 4 cube steaks
- 1 cup all-purpose flour
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp paprika
- 2 tsp kosher salt
- $\frac{1}{8}$ tsp black pepper
- 2 large eggs
- ... cup milk
- Vegetable oil, for frying

For the Gravy:

- ... cup pan drippings
- 2 tbsp all-purpose flour
- 2 cups whole milk
- Salt and black pepper, to taste

DIRECTIONS

1. Prep the Breading Station: In a shallow dish, whisk together flour, garlic powder, onion powder, paprika, salt, and pepper.
2. In another dish, beat together eggs and milk.
3. Bread the Steaks: Pat cube steaks dry.
4. Dredge each steak in flour, then in egg mixture, then back in the flour.
5. Place coated steaks on a wire rack and let rest while you heat the oil.
6. Fry the Steaks: In a large skillet, heat vegetable oil over medium heat (about $\frac{1}{2}$ inch deep).
7. Once hot (about 350°F), fry each steak for 3-4 minutes per side, until golden brown and crispy.
8. Transfer to a paper towel-lined plate or wire rack. Tent with foil to keep warm.
9. Make the Gravy: Drain all but ... cup of pan drippings.
10. Whisk in 2 tbsp flour and cook for 1-2 minutes until golden.
11. Slowly whisk in 2 cups milk, stirring constantly until thickened (about 5 minutes).
12. Season with salt and pepper to taste.
13. Serve: Plate the steaks and spoon gravy generously over the top.
14. Serve hot with mashed potatoes, biscuits, or a side of greens.

SWAPS & NOTES

Cube steak : Thinly pounded sirloin or round steak also works.

Spice it up : Add cayenne or hot sauce to the egg mixture.

Milk : For extra richness, use half-and-half or a mix of milk and

cream in the gravy.

Oil tip : Use neutral oil like canola or vegetable for frying.

TIPS FOR SUCCESS

Double-dip for the best crunch: flour > egg > flour.

Let the breaded steaks rest for 10 minutes before frying to help the coating stick.

Don't overcrowd the pan-fry in batches for even browning.

Use a cast iron skillet for optimal heat retention and flavor.

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

Original recipe: <https://chefmaniac.com/country-style-fried-steak-with-gravy-crispy-creamy-and-classic/>