

## This Country Fried Steak Is My Favorite Down-Home Dinner

Crispy, juicy, and topped with rich, creamy gravy, this



OVEN  
**350°F**

TIME  
**4 min**

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### INGREDIENTS

For the Steak:

- 4 cube steaks
- 1 cup all-purpose flour
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 2 teaspoons kosher salt
- $\frac{1}{8}$  teaspoon freshly ground black pepper

2 large eggs

... cup milk

Vegetable oil for frying

For the Gravy:

... cup pan drippings (from frying the steak)

2 tablespoons all-purpose flour

2 cups whole milk

Salt and pepper, to taste

### DIRECTIONS

- ? Step 1: Prep the Breading Stations: In a shallow dish, mix flour, garlic powder, onion powder, paprika, salt, and pepper. In another bowl, whisk eggs and milk together.
- ? Step 2: Bread the Steaks: Pat steaks dry. Dredge each in the flour mixture, then in the egg mixture, and again in the flour. Place on a wire rack and let rest for a few minutes to set the coating.
- ? Step 3: Fry the Steaks: Heat about  $\frac{1}{2}$  inch of oil in a large skillet over medium-high heat. Once hot, fry steaks in batches for 3-4 minutes per side until golden and crispy. Transfer to a paper towel-lined plate and cover with foil to keep warm.
- ? Step 4: Make the Gravy: Reserve ... cup of pan drippings in the skillet. Sprinkle in flour and whisk for 1-2 minutes until golden brown. Slowly add milk, whisking constantly, until thickened and smooth. Season with salt and plenty of black pepper.
- ? Step 5: Serve and Smother: Serve steaks hot, drizzled generously with gravy. Pair with mashed potatoes or biscuits for the full experience.

### SWAPS & NOTES

**Cube Steak:** You can tenderize your own round steak if cube steak isn't available.

**Seasoning:** Add a pinch of cayenne to the flour for extra kick.

**Milk Options:** Whole milk works best for the gravy, but 2% can be used in a pinch.

**Oil:** Use vegetable oil, canola oil, or even lard for the most authentic flavor.

## TIPS FOR SUCCESS

Let the breading rest: This helps it adhere better and stay crispy during frying.

Use a cast iron skillet: It holds heat well and gives the best crust.

Control the heat: Don't let the oil get too hot or the coating will burn before the steak cooks through.

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

Original recipe: <https://chefmaniac.com/this-country-fried-steak-is-my-favorite-down-home-dinner/>