

## Classic Cube Steak with Onion Gravy: Tender & Flavorful

But let's be honest, the star of this dish is the



**TIME**  
**3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 4 cube steaks (about 4-6 oz each)
- 3 Tablespoons flour (for dredging)
- 2 Tablespoons olive oil
- 3 tablespoons cold unsalted butter, separated (2 tbsp for cleaning pan/onions, 1 tbsp for finishing gravy)
- 1 teaspoon brown sugar
- 1/4 teaspoon black pepper
- ‰ teaspoon salt
- ‰ teaspoon garlic powder
- ‰ teaspoon onion powder
- ‰ teaspoon chili powder
- ‰ teaspoon paprika
- 2 tablespoons cornstarch
- 1 cup chicken broth
- 1 cup beef broth
- 1 beef bouillon cube, or 1 tsp Better Than Bouillon
- 1 teaspoon onion powder
- 1 ‰ teaspoons Worcestershire sauce
- 1 large yellow onion, sliced

#### Swaps and Notes:

**Cube Steaks:** Look for good quality cube steaks. If they seem thick, the tenderizing step is crucial.

**Flour:** All-purpose flour is standard for dredging.

For gluten-free, use a 1:1 gluten-free flour blend.

**Meat Seasoning:** This blend is a perfect balance of

savory and sweet with a hint of warmth. Feel free to adjust chili powder or add a pinch of cayenne for more heat.

Broth: Using both chicken and beef broth adds complexity to the gravy. If you only have one, use 2 cups of either.

Bouillon: Beef bouillon cube or Better Than Bouillon adds concentrated beef flavor. Don't skip it!

Worcestershire Sauce: Essential for umami depth in the gravy.

Onions (Gravy): A large yellow onion, sliced thinly, will melt down beautifully into the gravy. You can also use sweet onions.

Cold Butter Finish: Adding cold butter at the end of the gravy cooking process is a classic restaurant trick to create a glossy, silky smooth finish.

## DIRECTIONS

1. This cube steak recipe involves a few key steps that build incredible flavor in one pan.
2. Seasoning : Prep: In a small bowl, combine all the meat seasoning mix ingredients: brown sugar, black pepper, salt, garlic powder, onion powder, chili powder, and paprika. Stir well and set aside.
3. Gravy : Prep: In a medium bowl, combine the cornstarch with 1 cup chicken broth and 1 cup beef broth. Whisk until the cornstarch is completely dissolved and the mixture is smooth, with no lumps. Whisk in the 1 beef bouillon cube (or 1 tsp Better Than Bouillon), 1 tsp onion powder,  $\frac{1}{2}$  tsp garlic powder, and 1  $\frac{1}{2}$  tsp Worcestershire sauce. Set this gravy mixture aside.
4. Meat : Prep: Place each cube steak individually under a piece of plastic wrap. Use the rough (tenderizing) side of a meat tenderizer to pound each steak thin, to about  $\frac{1}{8}$  inch thick or so. This extra step really makes a difference in breaking down fibers for maximum tenderness.
5. Season & : Flour Steaks: Pat the pounded steaks completely dry with paper towels. This helps the seasoning and flour adhere. Rub the prepared seasoning mix evenly on each side of the steak, then lightly rub with the 3 tablespoons of flour, ensuring they are fully coated. Tap off any excess flour.
6. Sear : Steaks: Heat 2 tablespoons olive oil in a large skillet (preferably cast iron or heavy-bottomed) over medium-high heat. Sear 2 steaks at a time (to avoid overcrowding and steaming the meat) for about 3 minutes per side, or until nicely browned. If needed, add a splash more olive oil between batches and adjust heat up or down slightly as the steaks cook. Remove

the seared steaks from the skillet and set them aside on a plate to rest.

7. **Build the : Onion Base:** Leave the meat flecks (fond) in the pan-these are packed with flavor for your gravy! If there are any black/burnt areas, use a damp paper towel to carefully wipe them out. Melt 2 tablespoons of the cold unsalted butter in the same skillet over medium heat. Use a silicone spatula to "clean" the bottom of the pan, scraping up all those flavorful browned bits. Add the sliced large yellow onion and toss to coat in the butter and fond. Cook the onions for 15-25 minutes, stirring often, until they are very soft and reduced, almost caramelized. This long cooking process builds incredible sweetness and depth for the gravy.
8. **Simmer : Gravy:** Add the liquid gravy mixture (whisk it again quickly before pouring if it's settled) to the skillet with the cooked onions. Use your silicone spatula to once again scrape the bottom and sides of the pan, incorporating all the fond into the gravy. Bring the gravy to a boil, then immediately reduce the heat to a simmer.
9. **Combine & : Finish:** Add the seared steaks and any accumulated juices back into the pan with the simmering gravy. Spoon some of the gravy over the top of each steak. Simmer with the lid partially covered for about 10 minutes, or until the gravy has thickened to your desired consistency and the meat is cooked through and tender.
10. **Silky : Finish:** Remove the skillet from heat. Add the remaining 1 tablespoon cold unsalted butter to the gravy and gently swirl or stir until it melts and is incorporated. This step gives the gravy a beautiful silky, velvety finish.
11. **Serve:** Serve hot with classic accompaniments like mashed potatoes, buttermilk biscuits, and roasted carrots or green beans.

## SWAPS & NOTES

**Cube Steaks:** Look for good quality cube steaks.

If they seem thick, the tenderizing step is crucial.

**Flour:** All-purpose flour is standard for dredging.

For gluten-free, use a 1:1 gluten-free flour blend.

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

Original recipe: <https://chefmaniac.com/classic-cube-steak-with-onion-gravy-tender-flavorful/>