

Best Smothered Cube Steak with Rich Mushroom Gravy

Why This Recipe is a Favorite



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2-3 min

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INGREDIENTS

1½-2 pounds cube steak (4 pieces), about ¾-inch thick
½ cup all-purpose flour, for dredging
1 teaspoon salt
½ teaspoon black pepper
½ teaspoon garlic powder
2 tablespoons olive oil (or vegetable oil)
2 tablespoons unsalted butter
1 large onion, thinly sliced
8 ounces cremini or button mushrooms, sliced
2 cloves garlic, minced
2 cups beef broth (low sodium preferred)
1 tablespoon Worcestershire sauce
½ teaspoon dried thyme (optional)
Salt and black pepper to taste, for gravy
Fresh parsley, chopped, for garnish (optional)

DIRECTIONS

- 1. Prepare and Season Steak:** Pat the cube steaks dry with paper towels. In a shallow dish, combine the ½ cup all-purpose flour, 1 teaspoon salt, ½ teaspoon black pepper, and ½ teaspoon garlic powder. Dredge each cube steak in the seasoned flour, pressing gently to coat both sides, then shake off any excess.
- 2. Sear the Cube Steak:** Heat 2 tablespoons of olive oil in a large, heavy-bottomed skillet (a cast-iron skillet works great) over medium-high heat. Once the oil is shimmering, add 2 pieces of the coated cube steak (don't overcrowd the pan; cook in batches if necessary). Sear for 2-3 minutes per side until golden brown and a crust has formed. Transfer the seared steaks to a plate and set aside. Repeat with any remaining steaks, adding more oil if needed.
- 3. Sauté Aromatics:** Reduce the heat to medium. Add 2 tablespoons of unsalted butter to the same skillet. Add the sliced onion and cook, scraping up any browned bits from the bottom of the pan, until the onion softens and begins to turn translucent, about 5-7 minutes. Add the sliced mushrooms and continue to cook until they release their moisture and start to brown, about 5-8 minutes. Stir in the minced garlic and dried thyme (if using) and cook for another minute until fragrant.
- 4. Deglaze and Build Gravy:** Pour in the beef broth and Worcestershire sauce. Bring the mixture to a gentle simmer, scraping the bottom of the pan to loosen any remaining flavorful bits. Allow it to simmer for about 5 minutes, or until the gravy begins to slightly thicken.

5. Smother and : Simmer: Return the seared cube steaks to the skillet, nestling them into the gravy. Ensure the steaks are mostly submerged. Reduce the heat to low, cover the skillet, and simmer for 30-45 minutes, or until the cube steaks are incredibly tender. Check occasionally to ensure the gravy isn't reducing too much; add a splash more broth if needed.
6. Adjust and : Serve: Taste the gravy and adjust seasonings (salt, pepper) as desired. Serve the smothered cube steak immediately, garnished with fresh chopped parsley if using.

SWAPS & NOTES

Cube Steak: Cube steak is a cut of beef (usually top round or sirloin) that has been mechanically tenderized, giving it its characteristic indentations.

If your cube steak seems particularly thick or you want extra tenderness, you can give it a few extra pounds with a meat mallet before seasoning.

Mushrooms: Cremini (baby bellas) or button mushrooms work wonderfully, but feel free to use your favorite variety like shiitake for a different flavor profile.

Onion: A yellow or white onion will provide a classic savory base for the gravy.

TIPS FOR SUCCESS

Don't Overcrowd the Pan: When searing the cube steak, ensure there's enough space between pieces to allow for proper browning, not steaming.

Low and Slow Simmer: The key to tender cube steak is the long, gentle simmer in the gravy.

Don't rush this step, as it's what breaks down the fibers in the meat.

Scrape the Fond: Those browned bits at the bottom of the pan after searing the steak and cooking the onions are packed with flavor (this is called "fond").

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