

Easy 6-Ingredient Crock Pot Cube Steak (Fork-Tender Results Every Time)

The Best Crock Pot Cube Steak: A Slow-Cooked Southern Classic



TIME
30 min

METHOD
Slow cooker

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INGREDIENTS

- 4 Cube Steaks: Pre-tenderized beef is essential here.
- 1 Packet Onion Soup Mix: This provides the primary seasoning and a deep umami flavor.
- 1 Can (10.5 oz) Cream of Mushroom Soup: This creates the creamy base for the gravy.
- 1 Can (10.5 oz) Beef Broth: To provide enough liquid for the long braising process.
- 1 Yellow Onion: Thinly sliced to add texture and sweetness.
- 1/2 Cup Water: To balance the thickness of the condensed soup.
- Salt and Pepper: To taste (be cautious, as the soup mix contains sodium).

DIRECTIONS

1. **Prep the : Meat:** Season your cube steaks lightly with salt and pepper on both sides. Remember that the onion soup mix has a good amount of salt, so don't go overboard.
2. **Layer the : Aromatics:** Place the thinly sliced onions at the very bottom of your slow cooker. This creates a "rack" for the meat and allows the onions to caramelize beautifully.
3. **Add the : Steak:** Layer the seasoned cube steaks directly on top of the onions.
4. **Whisk the : Sauce:** In a medium mixing bowl, whisk together the onion soup mix, cream of mushroom soup, beef broth, and water until smooth.
5. **Combine:** Pour the liquid mixture over the steaks, ensuring they are mostly covered.
6. **Slow : Cook:** Cover the Crock Pot with a tight-fitting lid. Cook on Low for 6-8 hours or on High for 4 hours. The meat is done when it is fork-tender and pulls apart easily.
7. **Serve:** Carefully lift the steaks out and serve them hot, smothered in the onion gravy from the pot.

SWAPS & NOTES

The Mushroom Factor: If you aren't a fan of mushrooms, you can easily swap the Cream of Mushroom for Cream of Celery or Cream of Chicken .

Lower Sodium: Use a low-sodium beef broth and a "heart-healthy" version of the condensed soup if you are

monitoring your salt intake.

Extra Veggies: Feel free to toss in some sliced mushrooms or bell peppers along with the onions for added nutrition and flavor.

Gluten-Free: Ensure your canned soup and onion mix are certified gluten-free if needed.

TIPS FOR SUCCESS

Don't Rush the Low Heat: While the High setting works in a pinch, the Low setting truly yields the most tender results for this specific cut of beef.

Thickening the Gravy: If you prefer an even thicker gravy, whisk a tablespoon of cornstarch with a tablespoon of cold water (a slurry) and stir it into the pot 30 minutes before serving.

Searing (Optional): If you have extra time, you can sear the steaks in a hot pan for 1-2 minutes per side before putting them in the Crock Pot.

This adds a deeper color and flavor, though it isn't strictly necessary.

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

Original recipe: <https://chefmaniac.com/easy-6-ingredient-crock-pot-cube-steak-fork-tender-results-every-time/>