

Crockpot Cube Steak & Gravy Recipe for an Easy Comfort Food Dinner

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METHOD

Slow cooker

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ChefManiac

INGREDIENTS

- 6 cube steaks, about 1.5 pounds
- 1 yellow onion, diced
- 8 ounces sliced mushrooms
- 1 1/2 cups beef bone broth or beef stock
- 1 tablespoon tomato paste
- 1 tablespoon Worcestershire sauce
- 2 teaspoons homemade herb and garlic seasoning
- 1/2 teaspoon paprika
- 2 tablespoons cornstarch
- Water, for slurry

DIRECTIONS

- 1.** Layer the ingredients: Place the cube steaks in the bottom of your slow cooker. Scatter the diced onion and sliced mushrooms evenly over the meat.
- 2.** Make the gravy mixture: In a small bowl or measuring cup, whisk together the beef broth, tomato paste, Worcestershire sauce, herb and garlic seasoning, and paprika until well combined.
- 3.** Pour over the steak: Pour the gravy mixture evenly over the cube steaks, onions, and mushrooms in the crockpot.
- 4.** Slow cook: Cover with the lid and cook on low for 6 to 8 hours or on high for 3 to 4 hours. The meat should be very tender and fully cooked when done.
- 5.** Thicken the gravy: About 1 hour before the cooking time is finished, stir together the cornstarch with an equal amount of cold water to make a slurry. Stir the slurry into the slow cooker and let the gravy continue cooking until thickened.
- 6.** Serve: Once the gravy has thickened, serve the cube steaks hot with plenty of sauce spooned over each portion.

SWAPS & NOTES

Cube steak is ideal here because it becomes especially tender in the slow cooker.

It is a great choice for an affordable comfort-food meal that still feels satisfying and filling.

Mushrooms add rich, earthy flavor to the gravy, but if you are serving someone who does not love mushrooms, you can reduce the amount or leave them out.

Beef bone broth gives the sauce extra depth, but regular beef stock works just fine too.

TIPS FOR SUCCESS

Try to lay the cube steaks in an even layer if possible so they cook evenly and stay well coated in the gravy.

Mix the tomato paste thoroughly into the broth before pouring it into the crockpot.

This helps the sauce develop a smoother texture.

Use cold water when making the cornstarch slurry.

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