

Tender Cube Steak Recipes - Country Comfort on a Budget

There are many reasons why tender cube steak is a staple in my kitchen. Here are just a few:



OVEN
375°F

TIME
10 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

4-6 cube steaks (depending on the serving size)
1 cup all-purpose flour
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon paprika
1 teaspoon salt
1/2 teaspoon black pepper
1/4 cup vegetable oil
2 cups beef broth
1 onion, sliced
1 bell pepper, sliced
1 can diced tomatoes
1 tablespoon Worcestershire sauce
1 tablespoon cornstarch (optional, for thickening the sauce)
Serving size: 4-6 people
Prep time: 10 minutes
Cook time: 30 minutes

DIRECTIONS

1. Now that you have all the ingredients, let's get cooking! Follow these simple steps to make tender cube steak:
2. In a shallow dish, mix together the flour, garlic powder, onion powder, paprika, salt, and black pepper.
3. Coat each cube steak in the flour mixture, shaking off any excess.
4. In a large skillet, heat the vegetable oil over medium-high heat.
5. Add the cube steaks to the skillet and cook for 3-4 minutes on each side, until golden brown.
6. Remove the cube steaks from the skillet and set aside.
7. In the same skillet, add the sliced onion and bell pepper. Cook for 2-3 minutes, until softened.
8. Add the diced tomatoes, beef broth, and : Worcestershire sauce to the skillet. Stir to combine.
9. Return the cube steaks to the skillet and bring the mixture to a simmer.
10. Cover the skillet and let it cook for 20-25 minutes, until the cube steaks are tender.
11. If you prefer a thicker sauce, mix 1 tablespoon of cornstarch with 2 tablespoons of water and add it to the skillet. Let it cook for an additional 2-3 minutes.
12. Serve the tender cube steak with the sauce and enjoy!

TIPS FOR SUCCESS

Here are some tips and variations to make your tender cube steak even more delicious: For a crispy crust, you can double coat the

cube steaks in the flour mixture before frying them.

If you don't have beef broth, you can use chicken broth or water instead.

For a spicier kick, add some cayenne pepper or hot sauce to the flour mixture.

If you prefer a thicker sauce, you can also use a can of cream of mushroom soup instead of cornstarch.

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

Original recipe: <https://chefmaniac.com/tender-cube-steak-recipes-country-comfort-on-a-budget/>