

Country Fried Steak Recipe: A Crispy and Comforting Southern Favorite

4 beef cube steaks (about 1/2 inch thick)



TIME
20 min

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INGREDIENTS

- 4 beef cube steaks (about 1/2 inch thick)
- 1 cup all-purpose flour
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt
- 2 large eggs
- 1/4 cup milk
- Vegetable oil (for frying)
- 2 tablespoons butter (for gravy)
- 2 tablespoons all-purpose flour (for gravy)
- 2 cups milk (for gravy)
- Salt and pepper to taste (for gravy)

DIRECTIONS

- 1.** Tenderize the : Steak: Use a meat mallet to pound the cube steaks to about 1/4 inch thickness. This not only tenderizes the meat but also helps it cook evenly.
- 2.** Prepare the : Coating: In a shallow dish, combine the flour, paprika, garlic powder, onion powder, black pepper, and salt. In another bowl, whisk together the eggs and milk.
- 3.** Dredge the : Steaks: Dip each steak first into the egg mixture, allowing any excess to drip off, then coat it in the seasoned flour. Make sure to press the flour onto the meat for a thicker crust.
- 4.** Heat the : Oil: In a large skillet, heat about 1/2 inch of vegetable oil over medium-high heat. To test if the oil is ready, drop a small amount of flour into the oil; if it sizzles, it's time to fry.
- 5.** Fry the : Steaks: Carefully place the coated steaks in the hot oil, cooking for about 3-4 minutes on each side or until golden brown. Avoid overcrowding the pan; fry in batches if necessary.
- 6.** Make the : Gravy: Once the steaks are cooked, remove them from the skillet and place them on a paper towel-lined plate to drain. In the same skillet, melt butter and whisk in flour to create a roux. Gradually add milk, stirring constantly until the gravy thickens. Season with salt and pepper to taste.
- 7.** Serve: Plate the country fried steak and generously drizzle with the homemade gravy. Enjoy!

TIPS FOR SUCCESS

Use Buttermilk: For an extra tender steak, marinate the cube steaks in buttermilk for a few hours or overnight before cooking.

Spice it Up: Feel free to add cayenne pepper or hot sauce to the flour mixture for a spicy kick.

Gravy Variations: Experiment with adding sautéed mushrooms or onions to the gravy for added flavor.

Make it a Meal: Serve with mashed potatoes or collard greens for a true Southern feast.

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