

Chicken Fried Steak with Cream Gravy

Double-dredged beef cube steaks fried until golden and served with a separate peppery milk gravy.



PREP
20 minutes

COOK
25 minutes

TOTAL
45 minutes

SERVES
4 servings

INGREDIENTS

4 beef cube steaks, 4 ounces each, about 1/4 inch thick
1 cup all-purpose flour, for coating
2 large eggs
1 cup buttermilk
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon paprika
Vegetable oil, about 1/2 inch deep for frying
2 cups milk, for gravy
2 tablespoons butter, for gravy
2 tablespoons fresh flour, for gravy
Extra salt and pepper, to taste

DIRECTIONS

1. Mix coating flour and spices. In another dish whisk eggs and buttermilk. Pat steaks dry, then coat in flour, egg mixture, and flour again. Rest coating 5 minutes.
2. Heat 1/2 inch oil in a heavy skillet to about 350 degrees F. Fry in batches about 3 to 4 minutes per side, adjusting heat.
3. Check beef reaches at least 145 degrees F and rest 3 minutes, or follow any higher temperature on its label. Drain on a rack over a tray.
4. In a separate saucepan melt butter; stir in fresh gravy flour 1 to 2 minutes. Gradually whisk in milk; simmer, stirring, until thickened. Season.
5. Serve gravy over steaks just before eating. Discard raw-meat dredging mixtures; never use them for gravy.

SWAPS & NOTES

Chicken fried steak is beef, not chicken. Gravy uses butter in a separate pan, not butter plus retained frying oil. Follow mechanically tenderized beef label directions.

Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

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

Original recipe: <https://chefmaniac.com/chicken-fried-steak-with-cream-gravy/>