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CHICKEN FRIED STEAK with Milk Gravy (Serves 4)

4 cube steaks
1/4 c. Wesson blend oil
1 c. flour
Salt and pepper to taste
2 eggs, beaten

Heat oil in skillet on medium-high heat (350°F in electric skillet).
Oil should be about 1/8" thick covering the bottom of the skillet.
Dip steak in eggs, then flour-salt-pepper mixture.
Fry steak in skillet until golden brown – about 5 minutes on each side.
Remove from skillet. Put steaks on plate in warm (170°F) oven.

MILK GRAVY

2 c. milk
1/4 c. Wondra flour

In remaining hot oil, sprinkle Wondra flour and stir until oil is absorbed.
Slowly add milk and boil until thick, stirring constantly.
Salt and pepper to taste.

Serve with mashed potatoes.