



Classic Country-Fried Steaks & Gravy

What a classic beef dish! Country Fried or Chicken Fried, whatever you call it, it's going to be delicious. Enjoy!

Recipe time: 50 minutes

Makes 4 servings

Country-Fried Steaks:

- 4 beef Cubed Steaks, 1/4 inch thick (about 1-1/2 pounds)
- 1-1/2 cups all-purpose flour, divided
- 1 teaspoon seasoned salt
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon paprika
- 1/4 scant teaspoon cayenne pepper
- 3/4 cup whole milk
- 1 egg
- 1/2 cup butter cracker crumbs

Classic Gravy:

- 2 tablespoons butter
- 1/4 cup all-purpose flour
- 3 cups whole milk
- 1 to 2 teaspoons cracked black pepper
- 1/4 teaspoon seasoned salt

Basic Mashed Potatoes:

- 2 pounds baking potatoes, peeled and quartered (**DO THIS BEFORE CLASS**) *Store in cold water
- 2 tablespoons butter
- 1 cup milk
- Salt and pepper to taste

Steamed Green Beans:

- 1-pound fresh green beans, (**washed and trimmed BEFORE CLASS**)
- 3 tablespoons water
- 1 tablespoon butter
- Salt and pepper

1. **Potatoes**—Fill large stockpot with salted water and bring to a boil. Add potatoes to boiling water and cook until tender but still firm, about 15 minutes.

2. **Cubed Steaks**—Combine flour, salt, black pepper, paprika and cayenne pepper in shallow dish. Remove 1/2 cup seasoned flour; set aside. Beat milk and egg in separate shallow dish until blended; set aside. Combine the remaining 1/2 cup seasoned flour with cracker crumbs in separate shallow dish.
3. Season beef Cubed Steaks with salt and pepper, as desired. Dip each steak into seasoned flour, milk mixture, then into flour-cracker mixture, turning to coat both sides. Heat electric skillet to 350°F per manufacturer's instructions. If you do not have an electric skillet, you can use a large skillet on your stovetop.
4. **Green Beans**— Place green beans in a microwave-safe bowl. Add 3 tablespoons water, or just enough to cover the bottom of the bowl. Cover the bowl with a microwave-safe plate or lid and microwave for 4 to 6 minutes, until green beans are just tender. Carefully remove plate (the steam will be hot), drain any remaining liquid, and add one tablespoon of butter to the bowl. Toss to coat and sprinkle with salt and pepper to taste.
5. **Cubed Steaks**—Fry prepared steaks for 2 to 3 minutes until internal temperature reaches 160°F and golden brown on all sides; drain on paper towels. Fry in batches, if needed to avoid overcrowding the fryer. Sprinkle steaks with salt and pepper immediately after removing from oil, as desired. Keep steaks warm.
6. **Make Gravy**—Melt butter in the skillet you cooked the Cubed Steaks in. Stir in flour; simmer and stir for 4 minutes. Stir in milk; bring to a boil, whisking constantly. Reduce heat; simmer 2 to 3 minutes or until sauce thickens slightly, stirring occasionally. Add black pepper and seasoning salt, as desired. Cook 1 to 2 minutes, whisking constantly until gravy is smooth and thick. Keep warm.
7. **Mash Potatoes**—Drain potatoes. Return to the stock pot and add butter and milk. Mash with a potato masher or electric mixer. Season with salt and pepper.