

# Nana's Steak Fries

## CUBED STEAKS

SALT

BLACK PEPPER

BADIA ROASTED GARLIC POWDER

1 CUP SELF-RISING FLOUR

1 LARGE EGG

1/4 CUP BUTTERMILK

Cut your steak into strips about 1/2" wide. Sprinkle well with salt, pepper, and garlic powder.

Beat egg and buttermilk together and pour into a shallow pan or pie plate. Put flour in another shallow plate.

Put steak in egg wash and coat it well. Now place steak in flour, pressing flour into each piece well.

Pre-heat a deep skillet with 1" oil, while the battered steak sits a minimum of 5 minutes before frying.

After steaks are coated and the oil is hot, fry the steaks 3 minutes per side. A total of 6 minutes on high (gas element) or med/high (electric element).

The oil should be deep enough you can stir them well after the first 3 minutes. Enjoy these with your favorite dipping sauce!

*"These are delicious fun to eat steak fries that Chris's mama makes for the family. Now you can make it for your family too!" - Tammy*