

Fried Tenderized Cubed Steak

CUBED STEAK

1 1/2 CUPS WHITE LILY SELF-RISING FLOUR

2 EGGS (ROOM TEMP.)

WEBER STEAK-N-CHOP SEASONING

BLACK PEPPER

SALT

2 REGULAR PIE PLATES (OR SHALLOW DISHES)

Take meat out of package 30 minutes before cooking.

Place flour in a shallow pie plate. Place eggs in a shallow pie plate and beat well with a fork.

Sprinkle one side of steaks well with steak-n-chop, pepper, & salt. Now place each steak in egg and then flour, pressing flour into steak. Dip and batter both sides and place them back on a large platter. Let sit 5 minutes before frying.

Fry steak in 1/2" deep HOT oil in a large skillet. Fry 3 minutes first side on medium/high. Flip them and fry 2 minutes on last side. You may have to turn heat down slightly to prevent burning. Use drippings and make my white gravy recipe to serve over steaks!