

Chicken-Fried Steak with all the Fixin's

4 to 6 russet potatoes, 3 tablespoons butter, and milk as needed
4 to 6 cubed steaks, or round steaks, tenderized
3/4 cup flour
Generous amounts of ground black pepper
1/8 teaspoon cayenne pepper
1/4 teaspoon paprika
Salt, to taste
2 eggs with splash of milk
1 1/2 cups milk
Reserved flour (about 2 tablespoons)
Vegetable oil for skillet
Fresh green beans

First peel those potatoes and get them boiling in a pot of water and cook for about 20 minutes. Go off and do something else during this time.

When you get back from whatever you just did, keep the potatoes boiling. Mix together the flour and the seasonings to taste on a plate. Add a lot of black pepper. Beat the eggs with the milk in a bowl. Dredge the steaks in the flour mixture until coated, then dip in the egg mixture to coat. Dredge the steaks once again in the flour until coated well (your fingers will get nice and clumpy at this part) and set aside on another plate or rack. Reserve the extra flour mixture for the gravy.

Check your potatoes at this point, and if done, go ahead and drain them, return to pot and whip them up with the butter and enough milk to make them creamy. Cover and put over lowest heat setting possible.

Next, heat about an eighth- to quarter-inch of oil in a heavy skillet over medium-high heat, preferably cast iron, until hot, but not smoking. I used two cast iron skillets so we could cook six steaks all at once, but you could also do this in batches in one skillet. Very carefully set each steak in the hot oil with a spatula.

Let the steaks sizzle in the oil for about four or five minutes, until you see red juice bubbling out of the top. Carefully slide the spatula under each steak and gently flip them over. Fry for about another five minutes until crispy brown, turning down heat if needed to prevent burning. Remove the steaks from the skillet and drain on paper towels. Turn heat off of skillet. This is a good time to start cooking your green beans, too, however you prefer to make them.

For the cream gravy, pour all but about two tablespoons of oil out of the skillet (or one of them if using two) and make sure the crispy bits stay in the pan. Add the

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reserved seasoned flour into a jar, then add the milk. Shake, shake, shake that baby until all the flour is completely incorporated. Turn the heat back on to medium high under the skillet with the oil, then slowly add the milk, whisking constantly, until the gravy starts to thicken. Add lots and lots of more pepper at this point, and salt to taste. Continue whisking until the gravy is the consistency you want, adding more milk or water if it gets too thick.

Put the chicken fried steaks on each plate, pour a generous amount of cream gravy over them, and serve with mashed potatoes and more cream gravy, and fresh steamed green beans with butter (or vegetable of choice). Crazy Texas Good!