Cube Steak Parmesan

Description

This is a great Italian style way to prepare beef cube steaks. Double the ingredients for a crowd!

Summary

Yield: 4
Source: Allrecipes
Prep Time: 1 hour
Category: Meats
Cuisine: American

Ingredients

- 3 tbsp flour
- 1/2 tbsp salt
- 1/4 tbsp pepper
- 2 eggs
- 2 tbsp water
- 1/3 cup crushed saltine crackers or panko bread crumbs
- 1/3 cup grated parmesan cheese
- 1/2 tsp dried basil
- 4 4 oz cube steaks
- 1 1/2 cup canned tomato sauce
- 2 1/4 tsp sugar
- 1/2 tsp dried oregano
- 1/4 tsp garlic powder
- 4 slice mozzarella cheese or grated is fine
- 1/3 cup grated parmesan cheese

Instructions

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Preheat the oven to 350 degrees.

In a shallow dish, stir together the flour, salt and pepper.

In a separate bowl, whisk together the eggs and water with a fork.

In a third bowl, or shallow dish, mix together the cracker crumbs, 1/3 cup of Parmesan cheese and basil.

Heat the oil in a large skillet over medium heat.

Dredge the cube steaks in the seasoned flour, dip into the egg mixture, and coat with the cracker crumb mixture.

Place them in the skillet, and fry just until browned on each side.

Arrange steaks in a single layer in a greased casserole dish.

Pour Tomato sauce over here and cover with foil.

Bake for 25 minutes in the preheated oven.

Top each steak with mozzarella cheese and remaining Parmesan cheese; sprinkle remaining oregano over the top.

Bake for 10 more minutes, or until the cheese is melted, and the sauce is hot.

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Notes
Serve over Spaghetti.